

SCIENTIFIC TEMPERANCE
WORK

GREW SCHOOL, HYDE PARK, MASS.

FIFTH YEAR PUPILS

HYDE PARK
HISTORICAL
SOCIETY.

GIFT OF

Hew School,

ADDED

1901

Scientific Temperance.

and

Hygiene

Grew School.

Hyde Park, Mass.

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Fifth Year of Study Digestion.

Digestion is the preparation of the food taken into the stomach for the use of the body.

The mouth is the place that holds the teeth.

The front teeth cut the food and the back teeth grind it.

The teeth should be brushed after each meal and before we go to bed.

They should be picked with a quill or written tooth-picks but not with a pin lest we break the enamel for the same reason we should not bite thread or crack nuts.

There are three pairs of glands in the mouth and near the corners of the mouth. The tongue and are under the lower jaw which send out saliva, whenever we eat. The more we eat the more saliva we produce it.

The gullet or oesophagus is the tube extending from the mouth to the stomach. It has a number of very strong muscles which contract and thus enable us to swallow.

The stomach is a strong muscular bag on the left side of the abdomen. It takes the food and the muscular fibres therein and fetches so that it must mix with the gastric juice. When the stomach has finished its work the food has become a grayish fluid called chyme.

The intestines is a tube twenty feet long curled into a small mass in the lower part of the abdomen.

The liver is the largest organ in the body and one of the most important. It is placed in the right and upper part of the abdomen.

In 1828 Asa Richardson was

shot in his left side, where the wound
healed it left a hole in his skin which
was partly closed by a piece of skin.

In this way the doctor who had charge of
him was able to see the digestion of the
food and the harmful effect does to us.

Tobacco often makes some men
cancers on the lips.

It often is an usher to the saloon by
making one thirsty, not a natural thirst
but a thirst for another narcotic.

As soon as alcohol enters the stomach
it is burned away for it can do no good
but what it is there it does a great deal
of harm, it weakens the muscular fibres
and also the gastric juice.

Now alcohol goes to the liver and
liver than to any other part of the body.
It changes the gall that is usually
yellow to greenish black.

Drugs harming these organs

It also harms the kidneys (two oval
shaped glands at the back part of the
abdomen)

A very serious and usually fatal
disease called, "Bright's disease of the
kidneys" is mostly caused by alcohol
and is

First Year of Study

Language

The first part of the preparation of the food which has been taken into the stomach for use in the body.

The action of digestion has more the quality of a change, towards interesting, good lives.

The food first goes into the mouth, then we grind it with the tongue and then it passes down the esophagus into the stomach.

We all should brush our teeth every day morning, and if we do not, our teeth will decay.

There are two pairs of glands in the mouth, the salivary glands, and the tongue and we have in the mouth, the tongue.

The salivary glands are very important in the first stage of digestion.

into the stomach.

The stomach is a muscular organ
situated in the upper part of the
abdomen and is responsible for the
digestion of food.

The intestine is a long tube
twenty feet long the greater part
of the intestine is in the abdomen
and is responsible for the absorption
of nutrients.

The liver is the largest organ
in the body and is one of the most
important. It filters the blood of
the body and stores glycogen for the
body's use.

The pancreas is a small gland
situated behind the stomach and is
responsible for the production of
pancreatic juice which is secreted
into the small intestine. The
pancreas also produces insulin which
is secreted into the blood.

The System of Digestion.

Digestion is the preparation of the food which has been taken in to the stomach for the use of the body.

The organs in the mouth which take in the food the teeth chew and grind it.

There are three pairs of glands one near and below the ear, one pair under the tongue and one pair under the lower jaw, these contain saliva which help to digest the food.

The esophagus is the passage way to the stomach. Look at the throat of a horse and you will see the motion of the ring shaped muscles.

The stomach is a strong

muscular bag on the left side of the abdomen.

The intestine is a small tube about twenty-five feet long in an adult coiled very closely in the abdomen.

The liver is the largest and most important organ in the body.

The digested food is sent to all parts of the body and is carried into the blood.

In 1822 a man named Alexis St. Martin was shot in the left side when the wound healed it left a hole in the stomach partly closed by a fold of inner lining.

This could be pushed aside so that one could look directly into the stomach.

By this means the doctor who

had charge of him learned much about the digestion of food and effects of alcohol upon the stomach.

Those that use tobacco are almost sure to have sickness for those that are just beginning.

As soon as alcohol enters the stomach it is hurried on into the blood-vessels for it cannot be digested and is useless to the body, in the very short time it stays there it is enough to cause sickness.

James Lee.

Digestion

Digestion is the preparation of food which is taken into the stomach for the use of the body.

The organs of digestion are the mouth, esophagus, stomach, and intestines.

The mouth is the place where the food goes first, in the mouth is a row of hard teeth they are called teeth, I say you should brush and pick them after each meal but use with a finger made for it might break the enamel which makes the teeth strong. To decay the enamel is the



at the top of the page
and in the middle of the page

9. Under the tongue and
in the middle of the page
the word "stomach" is written

10. The stomach is a large
muscle which is called
as such, it is used to
digest the food which is
eaten.

The stomach is a large
muscle which is used to
digest the food which is
eaten. It is called
gastric which helps to digest
it.

Intestine brings the food
which is left after the
stomach has digested it.

digest the food

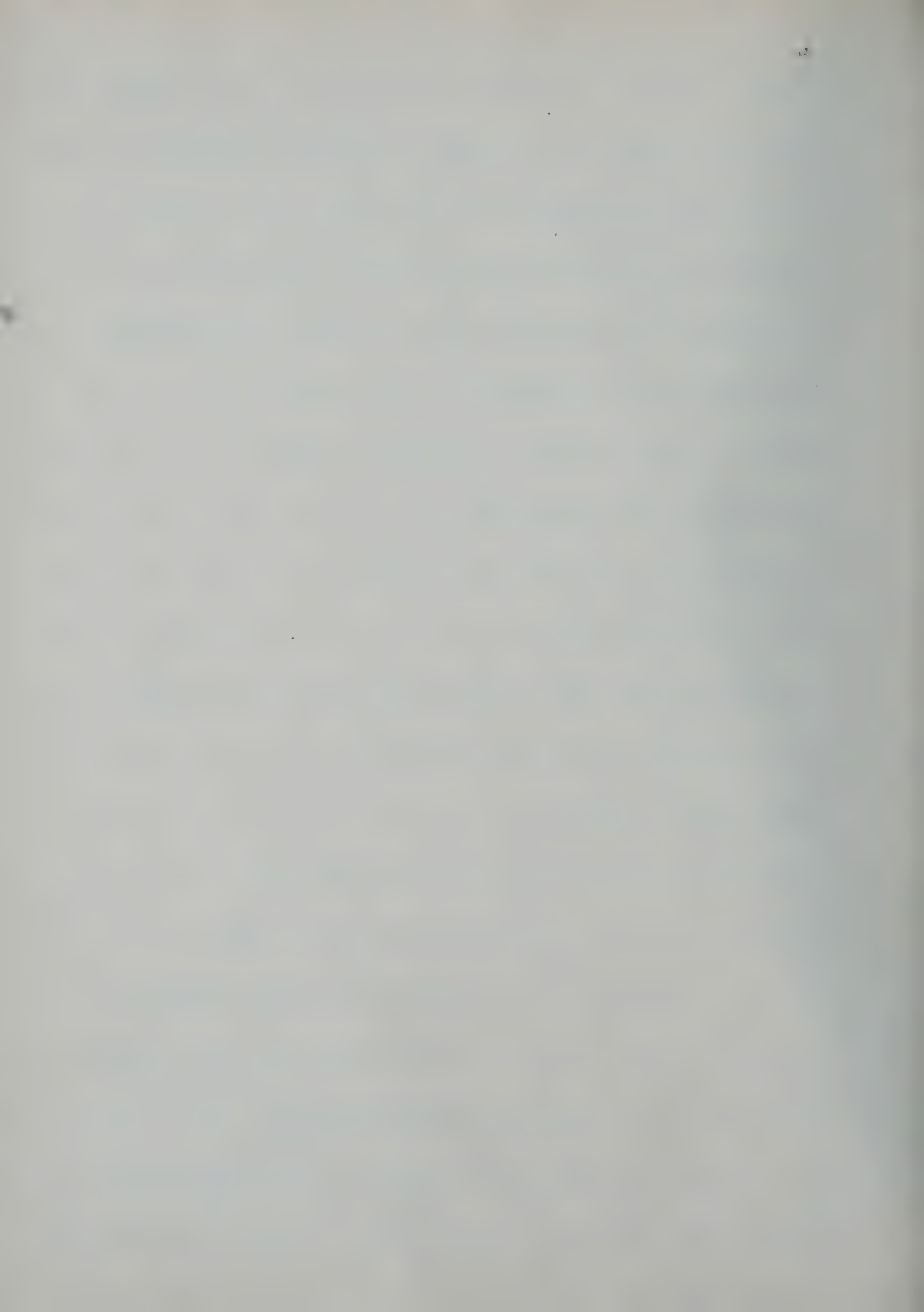
The liver is one of the most
large organs in the body.
It fills the whole of the part of
the abdomen.

In 1822 a man named
James Martin was shot
in the left side, after the wound
healed you could look right
in his stomach & looking
up the canal & see a doctor
who had charge of him named
many things about digestion.

Tobacco is a poison it is
said to cause cancer Dr. B.
Ogden says and says
that a pipe is likely
to have dyspepsia.

Tobacco makes sore on
the mouth.

Tobacco is very bad to



the tongue in the throat, the
throat and it does not let the food
pass without the food will be in
the throat and it causes sickness,
hives, - red tongue, greenish
pulse, and a very bad breath.
Cholera is a disease of the stomach
and the intestines.

Cholera is a disease of the
stomach and intestines with more
than 100,000 deaths in 1817 in
India and 1849 in the United States.

Cholera is a disease of the
stomach and intestines.

Cholera is a disease of the
stomach and intestines, or as it should, in the blood
and it is a disease of the blood,
and it is a disease of the blood,
and it is a disease of the blood,
and it is a disease of the blood,
and it is a disease of the blood.

Fifth Year of Study.

Digestion

Digestion is the process of preparing food for the use of the body.

The organs of digestion are the mouth, esophagus, stomach, intestines and liver. We take the food in our mouth and chew it.

The food mixes with the saliva in the mouth and passes through the esophagus the passage way to the stomach.

The stomach is a strong muscular bag, there are many glands in the inner lining.

When the food is taken into the stomach some parts are ready for use these are taken up by the small blood vessels carried to the

to the liver and then to the heart.

When the stomach has done its work, the food is a greyish mass called chyme. This chyme now passes to intestine. The glands of the intestine are helped by two glands which lie in the abdomen.

These send through a small tube the bile and pancreatic juices which divide and prepare the fats. When digested it is called chyle. As soon as alcohol enters the stomach it is hurried on to the blood vessels.

It cannot pass through the walls of the stomach without water. It therefore absorbs the water from the walls of the stomach and makes them thick and yellow, this hinders digestion and makes the food unfit for the body.

Tobacco seriously interfere with
digestion.

An 1823. Alexis St. Martin was
shot in his left side. When it healed
it left a hole in his stomach, through
which one could look. The doctor
who had charge of him learnt much
in this way.

Giara Bursch.

Fifth Year of Study

Digestion

Digestion is the preparation of the food which has been taken into the stomach, for the use of the body.

The food is first put into the mouth and chewed and mixed with a liquid called saliva. Then the food passes down the esophagus to the stomach where it mixes with a juice called gastric juice. Then it passes into the intestines and liver where it is helped to be digested. After the food goes through the intestines and liver it goes through the veins and arteries and becomes part of the blood, and is taken all over the body.

Use of the teeth to chew the food

We must not bite hard things or crack nuts with the teeth, and must brush them every time after eating.

The salivary glands are the glands which hold the saliva

The ring shaped muscles of the esophagus help us to swallow the food.

The stomach is a muscular bag, it is quite large, its use is to hold and help digest the food.

The gastric juice is to make the food moist.

The intestines are a long tube coiled up in the stomach, their work is to carry off the bad matter from the body.

The liver is the largest organ of the body.

St Martin was shot in his left side in 1822. When the wound healed it left a hole in his side so one could look in his stomach.

The doctor having charge of him learned a great deal about digestion in this way.

Tobacco makes the organs of the
body weak.

Alcohol turns the organs of the
body.

These I fear.

Fifth Year of Study Digestion.

Digestion is the preparation of the food which is taken into the stomach for the use of the body.

The mouth, esophagus, stomach, intestines and liver are the organs of digestion.

To keep the teeth well we ought to clean them before and after every meal.

The esophagus is a tube that is made of ring shaped muscles, when you put the food into your mouth

it goes into the esophagus and gently on to the stomach.

The stomach is a muscular bag in the left side of the abdomen.

In the stomach is a gastric juice which helps to digest the food.

The liver is the largest organ in the body, it is in the upper and right side of the abdomen. One part of its work is to secrete the bile or gall.

A man named Alex is St. Martin was

shot in his left side,
and when the wound
healed it left a
hole so that you
could see right in
to his stomach and
the doctor that
took care of him
learned much ab-
out the effect of
alcohol on the stom-
ach.

Tobacco interferes
with digestion.

Alcohol interferes
with digestion.

Ernest Hilbard

Fifth part of the

Digestion

Digestion is the preparation of food which has been taken into the stomach for the use of the body.

Food is taken into the mouth and then it is chewed up by the teeth, the salivary and gastric juices are secreted, you should take great care of the teeth, you should brush them after every meal, you should never pick them with a pin but with a wooden tooth pick, and never swallow words with your teeth, and be thorough least you hurt the stomach.

Three pairs of glands are placed on each side below the ear and one pair under the tongue, and one pair under the lower jaw, which secrete out substances to maintain the food.

The oesophagus is made up of little round shaped muscles which contract and so push the food onward to the

stomach.

This is a strong muscular bag which digests the food.

Its inner lining has many glands which secrete from the blood a juice called gastric juice, in this is a substance called pepsin which digests the flesh-making part of our food.

The food then passes into the intestine which are coiled very closely in the lower part of the abdomen. The intestine finishes the digestion of the food it is now a milky substance and is ready to become blood.

It is now sent to the liver where it is made over and then it soaks through the thin walls of the arteries and is sent to all parts of the body.

The liver is the largest organ in the body and one of the most important. It fills the whole of the right and upper side of the abdomen.

In 1822, a man named John Ott
Horton, was shot in his left side. When
the wound healed, it left a hole in his
stomach, partly closed by a fold of
the inner lining. This could be pushed
aside, so that one could look directly
into the stomach.

By this means, the doctor who had
charge of him, learned much about the
digestion of food, and the effect of alcohol
upon the stomach.

Alcohol hardens tissue, making foods
and separates pepsin from the gastric
juice, alcohol hinders the digestive force
from entering the blood.

Tobacco impairs the lining of the stom-
ach, hinders the flow of the gastric juice,
and, in this manner, seriously interferes
with digestion.

—Thomas J. Weston.

Esophagus

The esophagus is the passage of
of the food which has been taken
into the stomach, for the use of the
body.

The food is taken into the mouth
then the teeth grind the food.

The stomach breaks down the food
after every meal and we should not
take stimulants with them as it makes
nausea.

When you have finished the
food it enters with the salivary
and helps digest the food.

The salivary glands are large
which hold the saliva.

The esophagus is a tube made of
ring shaped muscles which contract
and expand so the food passes
down to the stomach.

The stomach is a muscular bag,
it is well to hold the food.

The contents of the stomach are
about the same as the contents of the
in the body and are of the same
importance. It fills the whole of
the upper part of the abdomen. The
main part of the work
is to secrete the HCl, or gastric juice,
in digestion.

In 1822 a man named John
St. Martin was shot in his left side.
When the wound healed it left a
hole in his stomach, partly closed by
sifted of the inner lining. This could
be pushed aside, so that one could
look directly into the stomach.

The man who had charge of
him, learned much about the digestion
of food, and the effects of alcohol
upon the stomach of living man.

and of the lower animals. Some
taught me much more on this subject.

He was about when the organ
is hurried on into the stomach. Food
for the stomach. Food is sent into
the digest, and is taken to the body.
But the very short time it stays there,
is enough to cause great harm.

The medicine of tobacco is known
to cause sickness of the stomach
and vomiting in those who are
just beginning to use the pipe. It
injures the lining of the stomach,
hinders digestion of the food.

Little Johnson.

Fifth Year of Study Digestion

Digestion is the preparation of the food which has been taken into the stomach for the use of the body.

We put the food into the mouth and the teeth grind it up and it mixes with the saliva and goes into the stomach. The front teeth are used in biting the food and the back teeth are used in chewing it. We must clean our teeth after each meal.

There are three pairs of glands one on the back of the ear and under the tongue and one in the inside cheek. The one in the cheek is very small and the saliva moistens the food.

The teeth divide the food and when swallowed it goes into the esophagus and from the esophagus into the stomach. Food and drink do not simply slide down the esophagus.

a horse often bends his head when he drinks, so that his mouth is really lower than his stomach.

The stomach is a strong muscular bag in the left side of the abdomen.

In 1822 a man named Alexis St. Martin was shot in his left side. When the wound healed, it left a hole in his stomach, partly closed by a fold of the inner lining.

This could be pushed aside, so that one could look directly into the stomach, the doctor who had care of him learned much about digestion and the effect of alcohol and tobacco on the body.

Alcohol and tobacco interfere with the process of digestion.

Malcol Jewell

Fifth Year of Study.

Digestion.

Digestion is the preparation of the food which has been taken into the stomach for the use of the body.

The food enters the mouth, and the teeth grind it. We should brush them after every meal, we should never use them for biting thread and cracking nuts. The salivary glands are so called because they hold the saliva, when you put the food in your mouth it mixes with saliva and it changes the starch into sugar.

When the food is changed by the saliva the food is ready to be swallowed or sent into the esophagus, the passage

way to the stomach.

The stomach is a muscular bag in the left side of the abdomen. In the gastric juice is a substance called pepsin which digests the flesh making parts of our food.

The liver is the most important and the largest organ of the body. It is in the right and upper side of the abdomen. Its work is to secrete the bile or gall used in digestion.

In 1822, a man named Alexis St. Martin, was shot in his left side. When he healed it left a hole in his side, partly closed by a fold of inner lining. This could be pushed wide, so

that one could look right into the stomach. By this means, the doctor who had charge of him, learned much about digestion of the food, and the effects of alcohol upon the stomach.

It is said that the nicotine in tobacco is almost sure to cause sickness of the stomach in those who are just beginning to use it.

Dr. Richardson says. "One who smokes a pipe is very likely to have dyspepsia".

It is said that the disease of the liver affects the whole body. More alcohol goes to the liver and brain than to any other part of the body.

Lusia Higgins.

Fifth Year of Study.

Origin and Nature of Alcoholic Drinks.

When grape or apple juice is left in a warm place, the sugar in the juice turns to carbonic acid. It begins to bubble and it is fermenting. The carbonic acid escapes and alcohol is left under the foam. It is called wine or cider. There is a little alcohol in it.

There are little ferments, and when they get into the juice they keep multiplying. They are so small that you cannot see them with a naked eye. If you look through a strong microscope you can see them. When the apples are pressed the ferments go into the juice. They come from stems and skins of fruit.

Alcohol is a colorless liquid. It is lighter than water, and burns without soot, and has a stinging taste. It cannot be frozen.

Vinous fermentation is changing the

sugar into alcohol. Then it changes to a strong liquid called vinegar.

If grain is left in a warm damp place till it sprouts, the starch turns into sugar. They dry the juice and press it. Then it is malt. Beer and ale are made from malt.

To make bread ferment you put yeast and water in it, and then the sugar and starch turn to alcohol and carbonic acid. The carbonic acid tries to escape, but the dough keeps it back, and it keeps rising. When it is put in the oven, the alcohol and carbonic acid escapes.

Bread is good because it has no alcohol in it, and beer has a little alcohol in it.

When you get a little alcohol you want more and more until you form a habit, and this is called an appetite.

Wine or brandy should not be used

to flavor food, because you want more and
more and might want something worse.

Jane Solts.

Fifth Year of Study Origin and Nature of Alcoholic Drinks:

When the juice of apples, grapes, or any other fruit, is left stand in the sun, it will soon begin to ferment, by having little bubbles at the top of the juice as if it were boiling.

There are small living forms in the air, that you can not see with the naked eye, and these get into the juice and form carbonic acid.

They are called ferments. They come from the stems and skins of fruits.

Alcohol is a colorless liquid, and has a stinging

taste. It looks like water, and has a strong smell. It will not freeze, and it will burn and dissolve gums.

Vinous fermentation is the change of sugar to alcohol and carbonic acid.

When cider is let stand in a warm place the alcohol that is in the cider turns to vinegar. This is called acetous fermentation.

If grain is let stand in a damp warm place, it will soon begin to sprout and then the starch turns to sugar. After that they dry and press out the juice of the grain; after that the juice is called, "malt." They make beer and ale out

of malt.

Ground wheat is made into bread by putting in water, sugar, and yeast is put in. Then let the dough stay in a warm place and the carbonic acid puffs it up.

The difference between beer and bread is that the beer is made of grain, and the alcohol stays in the beer, while the bread is made of flour and the alcohol that is in the bread escapes when it is in the oven.

You can generally tell a beer drinker by his fat and healthy look, but his muscles are so fat that he cannot work as well. Their noses are generally red.

Liquors can be distilled by putting wine, and alcohol mixed with water into a coffee pot. Then have the pot on the stove, and a dish on a cake of ice, and a little pipe running from the pot to the dish, so as to see which of the alcohol, or water will turn to vapor, or escape the first. The alcohol escapes the first. Then it goes from the pot through the pipe, and into the dish. Whiskey, gin, and brandy are made so.

Distilled liquors are more harmful than beer or wine because there is more alcohol in them.

The appetite for alcohol

is the habit of taking some
until you want more, and
in larger doses, but when
you have enough food, you
do not want any more.

Wine or brandy should
not be used in flavoring
food, because it forms the
habit for more.

Anna M. Burleigh

Fifth Year of Study Origin and Nature of Alcoholic Drinks

When the juice of apples grapes or any other fruits, is set in the sun the heat makes it bubble. The juice turns into carbonic acid and alcohol, and we say it ferments. Between the foam and the carbonic acid are wine, beer or cider. There are little ferments in the air, that you cannot see unless you have a strong microscope. When you leave things uncovered, these ferments get in and ferment them. They come from stems and skins of fruits.

Alcohol is a colorless liquid. It is lighter than water and has a blue flame and will

burn without soot. It has a stinging taste, and looks like water. If you took a glass of water it would not hurt you, but if you took a glass of alcohol it would.

Vinous fermentation is the change of sugar to alcohol and carbonic acid. If the cider is left in a warm place, it ferments again and the alcohol turns to an acid. This change is called acetic fermentation.

If grain is left in a damp, warm place it sprouts and the starch turns to sugar. They dry it and press it. The grain has been turned to malt and it ferments, and they make beer and ale out of it.

Grain is made into flour
and the yeast is put into water
and then in the bread. The
yeast ferments the bread and
makes the carbonic acid and al-
cohol. When it is in the oven
the carbonic acid passes off and
then it is good to eat.

You have to ferment the
grain to make beer and you
have to ferment flour to make
bread. When you are baking
the bread the carbonic acid
passes off, but it stays in the
beer.

You can tell when a man
or woman has been drinking
by the red face and nose. Though
they are plump and look health-
y, it is doing them harm.

If you put some wine or

alcohol mixed with water on a hot stove in a coffee pot so it will almost boil, and fasten a pipe to the spout, the vapor will pass off through the pipe. In this way they make brandy, gin, and whiskey.

Distilled liquors are more harmful than beer or wine, because there is more alcohol in them.

When you take some cider or beer, and a little more and then take stronger drinks until you don't know when you have enough. But when you sit down to your dinner and eat it, you are satisfied and do not want any more until the next meal comes.

Brandy, or wine should

not be used in any kind of food. If a man had been drinking and then left off taking any and then should taste some food with liquor in it it might bring back his appetite for it.

Eliott G. Swillim

Fifth Year of Study
Origin and Nature of Alcoholic
Drinks

The juice of apples, grapes, and other fruits, if left in a warm place, will turn to alcohol and carbonic acid. This change is called fermentation.

There are living forms so small that they can not be seen with the naked eyes, but you have to look at them with a microscope.

These living forms come from the stems and skins of fruits, and multiply together and make the juice ferment.

Alcohol is a colorless liquid and burns without soot.

Unnow fermentation is the sugar turning to alcohol and

carbonic acid

If cider is left in a warm
place it will turn to vinegar and
this is called acetous fermentation.

There is starch in grain, and
if left in a warm place it will
spoil, and the starch will
turn to sugar. The grain is press-
ed and this malt is made into
ale or beer.

Flour is made from grain
and we make bread of flour by
adding yeast and water.

It makes the bread ferment,
but the alcohol does not stay
in it, but turns to vapor when
the bread is baked.

If a man drinks beer his
nose and his face will be red,
and his heart will beat
as well as if he did not drink.

1 It makes him plump but
this is bad fat.

Water and alcohol are mixed
together, and then you put
it into a coffee pot and put
a tube into the nose and heat
it the vapor will pass through
the tube and turn to alcohol.

This is called distilling Brandy,
whiskey, and rum. we make
it this way.

If you should drink a little
but that was not very strong
you would keep wanting
stronger and stronger, till you
formed a habit.

If you should have brandy
in your food it would give you
a appetite for strong drink.
Bertha Kingsbury.

Fifth Year of Study Origin and Nature of Alcoholic Drinks.

When the juices of pears, apples, and grapes, are left in a warm place, they bubble as though they were boiling on the stove. After the carbonic acid leaves the juice, the alcohol is left, and it is made into wine, beer, and cider.

The juice ferments, and the sugar changes to alcohol and carbonic acid. The ferments come from stems and skins of fruit. They are so small that they can not be seen by the naked eye. When the apples are crushed, the ferments get in with the juice.

Alcohol is a colorless liquid

and it has a stinging taste. It is lighter than water and can not freeze. It burns without soot, and gives great heat.

Vinous fermentation is the change of sugar into alcohol and carbonic acid. If cider is left in a warm place, it changes to an acid called vinegar. This process is called acetous fermentation.

If grain is left in a warm, damp place, it sprouts and the starch turns into sugar. The grain is dried and crushed. After it is crushed it is made into malt.

Yeast is put into the bread, and during the night it makes the dough rise. The heat of the oven drives the alcohol out of

the bread, but the alcohol stays in the beer.

People that drink beer are not so healthy as those that do not drink beer. The beer drinkers look strong and healthy but it is nothing but poor fat that makes them look so.

If you put wine in a coffee-pot, and put a tube in the nozzle, and set a jar on a piece of ice, a moisture comes from the tube called vapor. The vapor comes out of the coffee-pot through the tube into the jar. The cold from the ice changes the vapor into a liquid. Rum, gin, whiskey, and brandy are made in this way. This process is called distillation.

Distilled liquors are more

harmful than wine and beer,
because they have more alcohol
in them.

When a person begins to
drink alcohol, he takes a little
first, and by and by he wants
a larger dose and stronger than
before. He keeps on taking larger
and stronger doses, until he can
not keep from drinking.

Many people put wine and
other alcoholic liquors in cooked
foods, which is dangerous, often
causing people to get in the hab-
it of drinking.

Ralph Simpson.

Fifth Year of Study.
Origin and Nature of Alcoholic Drinks.

When you let apple juice stand in the heat, there are two or three changes that take place. The carbonic acid that is in the juice begins to bubble and make froth at the top.

There are little living forms that are in the air, so tiny tiny that they cannot be seen by the naked eye. These are called ferments. They are what get into the juice and make it bubble.

Beneath the froth is the alcohol and juice which make cider. This change is called fermentation. These ferments are on the stems of fruit before they are ground. If you are not careful with the apple

juice or the ferment will get in and keep multiplying, until it gets full. Then it ferments.

Alcohol is a colorless liquid. It has a stinging taste, burns without soot, and gives great heat. It is lighter than water and can not be frozen.

Vinous fermentation is the change of sugar to alcohol and carbonic acid. When you make cider or any other liquors it must be shut up tight or these ferments will get in and ferment it and then change to vinegar. This is called acetous fermentation.

When you make beer you put in yeast which ferments, and you put in yeasts in bread, but in the beer the alcohol stays. Then the bread is in the oven the alcohol passes off. There is no alcohol in bread, because it evaporates, and the

gas passes off in the heat.

If you put some fermented liquor in to a big kettle, and put it over a lamp and not have it so hot so the liquor would boil. Put a long tube in the mouth of the kettle. Then take a bottle and put the bottle on a cake of ice. Take the other end of the tube and put it in the bottle. This is the way to distill liquors.

If this pipe is of the right length, and is cooled thus a portion while passing through will turn to a liquid and drip from the end of the pipe. If you take a match and light it, this alcohol will burn and give a blue flame.

Some of the most common distilled liquors are rum, whiskey, and gin. Some druggists sell whiskey and other intoxicating

drinks to people and this is one of
the most dangerous ways to teach
people to drink.

When you drink alcohol, if you
take one glass you keep on wanting
more until you get into a habit and
can't get over it. But when you eat
your meals you take just so much,
and that all you want. Then when
the next meal comes you eat just
the same.

You should not take alcohol
to flavor your food, because there
is danger of giving an appetite for
alcohol.

Lydia G. Hunt

Fifth Year of Study. Origin and Nature of Alcoholic Drinks.

When you put apple or grape juice in a warm place, in a little while it will begin to bubble, and look as if it were boiling. The carbonic acid makes it bubble. When the carbonic acid has escaped, it leaves the alcohol, and this change is called fermentation. Little things called ferments get into the juice. When these ferments get into the juice, they keep multiplying till there are so many that they turn the sugar into the poisonous alcohol. These ferments

come off of the skins and stems of fruits.

Alcohol is a colorless liquid, and is lighter than water, and can not be frozen.

Vinous fermentation is changing the sugar to carbonic acid and alcohol. Acetous fermentation is changing the alcohol to an acid, and the cider to vinegar.

Grains are made into beer and ale by leaving them in a warm damp place, till they sprout. Then the starch will change to sugar. After this is done, they dry and press it, and then it

is made. After that they
make the beer and ale.

After you have put the
yeast in the bread, and it
has risen you put it in to
bake. The alcohol is driven
out by the heat. But alco-
hol stays in beer.

You can tell a beer drink-
er by the red in his face,
and is most always fat,
which makes him look
healthy but he is not.

You could distill some
liquor, by putting some
alcohol and wine in a
coffee pot. Now there is water
mixed in with the alcohol.
Fasten a rubber tube to the
nose of coffee pot, and
have the tube go to a bottle

on a piece of ice. Set the pot on the stove. The alcohol will pass out in vapor into the bottle on the ice, and will turn into pure alcohol again.

Whisky, brandy, and gin are distilled liquors. Distilled liquors are more poisonous because there is more alcohol in them.

When you drink a little alcohol, you will want more and more till you will have an appetite. When you eat some food and have had enough, you will not want any more, till you are hungry again.

Wine, and brandy
should not be used for
flavoring food, because
there is alcohol in them,
which will make you
have an appetite.

Waldo A. Dodge

Fifth Year of Study Origin and Nature of Alcoholic Drinks.

If you let the juice of grapes, apples, or any other fruits, stand in a warm place, the heat will change the sugar to carbonic acid and alcohol, and it will boil and bubble. This is called fermentation. It is made into cider, beer, wine, gin, and brandy. The change is caused by the little ferments, that are in the juice, and grow larger every minute. They are little living forms.

These ferments come from the stems and skins of fruit.

Alcohol is a colorless liquid. It burns without soot, and gives great heat, but little light. It is lighter than water, and has a stinging taste. It has a blue flame, and cannot be frozen.

Vinous fermentation is the sugar

changing to alcohol and carbonic acid. If cider is left in a warm place, the alcohol will change to an acid and the cider will turn to vinegar. This is called acetous fermentation.

Grains have a great deal of starch in them, and if left in a moist place, the grain sprouts and then the starch turns to sugar. After it is dry, they make it into malt. They make beer and ale out of the malt.

To make bread ferment, you have to put in yeast. There is alcohol and carbonic acid, and the carbonic acid makes little bubbles in the bread. The alcohol in the bread is driven out by the heat, when the bread is baking.

A man who drinks beer is not so healthy as if he didn't drink any. You can tell that he has been drinking because his face and nose are red.

The beer makes him look plump and healthy, but he is not.

If you want to distill wine, put it into something that looks like a coffee-pot with a tube in it. When it begins to get warm, the steam passes out through the tube, and if you set it on a cake of ice, the vapor will turn to alcohol again.

Brandy, gin, rum, and whiskey are made in this way.

The distilled liquors have more alcohol in them, than beer or wine. If you drink a little alcohol, your appetite for it would grow stronger, and when you eat your meals you get enough, and don't want any more.

If you should begin to put brandy and wine into any food, for flavors, you would want stronger the next time, and it would make you form an appetite.

Edith Moody

Fifth Year of Study Origin and Nature of Alcoholic Drinks

When the juice of apples, or grapes stands in a warm place, the juice bubbles up. These bubbles are carbonic acid. After the carbonic acid escapes there is alcohol left. Ferments are small forms in the air, so small that you can not see them with the naked eye. They get into the juice and keep growing more and more. They come from the juice and stems of fruit. They press the juice out and the ferments get into the juice. They turn the sugar to alcohol and carbonic acid.

Alcohol is a colorless liquid. It is lighter than water, and cannot be frozen. It has a stinging taste. Vinous fermentation is changing

the sugar to carbonic acid and alcohol. If cider is left in a warm place, it changes into an acid called vinegar. This fermentation is called acetous fermentation.

If grain is left in a warm, damp place, the starch in the grain turns to sugar, by sprouting. Then it is crushed to get the moisture out, and to kill the sprouts, and malt is left. From malt beer and ales are made.

Bread is fermented by putting yeast, and water into it. The alcohol in the bread is driven out by the heat when the bread is baking. The alcohol stays in the beer.

A person who drinks beer is not healthy. The beer makes him look plump and fat. Beer makes fat around the heart, so it can not work so well.

Liquor may be distilled by putting

cider and water in a coffee pot, with a tube in the spout, and heating it. Then if you want to change the vapor to alcohol, you put it on a cake of ice in a bottle. Brandy, whiskey, gin, and rum, are made in this way. These liquors are more harmful than beer or wine because there is more alcohol in them.

If a person drinks a little alcohol, it makes him want more and stronger liquors, and we call this an appetite. When you eat your meals you have enough and do not want more as you do of alcohol.

You should not put wine or brandy in food, because it will give you an appetite for alcoholic liquors.

Lillie Baessler.

Fifth Year of Study.

Origin and Nature of Alcoholic Drinks.

If the juice of grapes, apples, and pears is left in the sun the sugar turns to alcohol, and the little bubbles come out and leave a foam on the top under the foam is wine or cider.

When the juice of Fruit is left in the air, the little ferments get into it and make it work.

Alcohol is a colorless liquid lighter than water and burns without flame or soot, giving grate heat, you can not freeze it.

Vinous fermentation is the change of sugar to alcohol and car bonic acid.

If you should leave some cider in a warm place the alcohol would be vinegar. That is acetous fermentation.

When the grain is left in a damp warm place, it sprouts and the starch is turned to sugar and we make malt from malt is made beer and ale.

To make bread we add yeast and water the bread is set in a warm place. The yeast keeps coming out and the bread is left spongy. when the bread is left in an oven the alcohol keeps coming out untill it is all dried up.

The difference between beer and bread when the bread is put in the oven, the alcohol goes off and the beer has alcohol in it.

A man that drinks is not so healthy as a man that does not drink you can always tell that a man drinks by his red nose and red face a man that drinks fat grows around the heart and he can not work so hard.

If you should put some wine in a coffee pot the vapor would be pure alcohol from alcohol is made whiskey, brandy, and rum,

Distilled liquors are more harmful than beer or wine because there is more alcohol

in them.

If a man should drink any beer, he would want more and more and stronger and stronger that is the appetite for liquors.

When you eat your meals you stop when you get enough.

People should not put wine in food as it might lead them to drink.

Rena Dawson.

Fifth Year of Study Origin and Nature of Alcoholic Drinks

When the juice of apples, grapes and other fruits, are left in a warm place, the juice will turn to alcohol and carbonic acid; after the carbonic acid escapes, it is called cider or wine.

The ferments are found on the stems of fruit.

If the juice is left in a warm place, the ferments get in it and keep splitting and they make the sugar turn to alcohol and carbonic acid.

Alcohol is a colorless liquid and burns without soot. It gives great heat.

Wine fermentation is the change of sugar to alcohol and carbonic acid.

Fermentation changes sugar to

alcohol.

If you should have grain in a warm moist place it would begin to sweat and the starch would turn to sugar. Then they would dry up all the juice and press it. It is then called malt. Hops and yeast are added. It is then called beer or porter.

The alcohol stays in beer and does not in bread. When the bread is cooked the heat drives it out the alcohol and the bread is good to eat and the beer is not safe to drink.

If a man drinks beer, he grows fat, but the fat is not healthy. His face is red. He would be as fat if he ~~drank wine~~.

If you should put yeast into a cold pot and let it heat and

put a tube into it, & the vapor
would turn to vapor. Then set
another dish on ice and put the
other end of the tube in it. When
the vapor drops into the dish it
is alcohol. In this way brandy,
whisky, and gin are made.

There is more alcohol in
distilled liquors than beer or wine
have.

When you get the taste of
alcohol you want more and
more and it is called an appetite.
When you get food you get enough
for a time.

When people put wine or
brandy in food, you can taste
it and like it but there is not
enough to do any harm.

Samuel Hooy.

Fifth Year of Study Origin and Nature of Alcoholic Drinks

When the juice of apples, grapes or any other kind of fruit is left in a warm place, the heat will make it bubble as if boiling. While this is going on the carbonic acid is escaping, which leaves alcohol and water. This change is called fermentation.

If you look at some stagnant water under a strong microscope, you will see little living creatures which cannot be seen with the naked eye. They are in the air all the time and are called ferments. If you have the juice of fruit standing, these ferments get into it, and change the sugar to alcohol.

Alcohol is a colorless liquid, burning without soot. It gives little light but great heat. It cannot be frozen, and is lighter than water. It is used to dissolve gums and resins, and to take from roots, and barks

materials for making perfumes and medicines.

Fermentation always changes sugar to alcohol and carbonic acid.

In the juice of every fruit there is a certain amount of alcohol after it has been fermented. As cider is the juice of apples when it is exposed to the air, the alcohol in it will turn to vinegar.

This change is called acetic fermentation.

A beer drinking man almost always has a red nose and face, and he looks plump and healthy. He is not as he looks for the alcohol in them changes the muscles to fat, and makes fat around the heart so that it cannot work properly. Thus it gives a false appearance.

Wine, cider, and beer are dangerous drinks because of the alcohol in them, which is a poison.

Starch forms a large part of barley,

rye, and the grain, and if the grain
is kept warm in the sun, the starch
will change to sugar. Barley is kept warm
until it sprouts. When it is sprouted the starch
is changing to sugar. Then it is heated just
enough to turn out the young rice. When the
barley is heated it is called malt. Potatoes,
and beer are made of it. Sometimes it
is not enough to turn the starch a
little, and is called dark malt. Potatoes and
stout dark colored drinks are made of this.

When a person takes alcohol he
wants more and more each time he takes
it. But when a person takes food he does not
want more each time he takes it, because
there is no alcohol in it.

Alcohol should not be used for
flavoring food because it is injurious to
the health.

Clarence Marquette Dwyer

Fifth Year of Study.
Origin and Nature of Alcoholic
Drinks.

When you put the juice of apples or grapes in a warm place, in a little while you would see bubbles on the top as if it were boiling. The sugar is turning to alcohol and carbonic acid. It has fermented and some or cider is made.

The change is caused by letting the grapes stand with out a cover over them, and the little ferments get in. These are little living things, so small that they can not be seen with the naked eye. In order to see them you have to have a strong microscope.

If ferments get into the juice they will change the sugar into alcohol and carbonic acid. They are

first found on the skins or stems, and when the juice is squeezed they get soft & so.

Alcohol is a colorless liquid which burns with out soot, and gives a blue flame and great heat, and can not be frozen. It is lighter than water.

Alcoholic fermentation is when the sugar changes to alcohol and carbonic acid. If you put it in a warm place, it will turn to an acid and this acid is vinegar. This is called acetic fermentation.

If you put grain in a damp, warm place it will soon begin to sprout, and the starch changes to sugar. Then they dry the grain and press out the moisture. The milk is pressed out you can make beer or ale, but there is alcohol and no heat there is

more. If you put liquors in a tin
pot and heat it the vapor comes out,
and is alcohol. They make gin, brandy,
rum, and whiskey so.

Distilled liquors are more harmful
than beer or wine because they have
more alcohol in them.

If you put wine or brandy in junketing
for flavoring you always want it, and
you get an appetite for it.

Rolla history

First Year of Study.

Origin and Nature of Alcohol and Beer.

If you should leave the juice of apples alone in the sun, it would bubble up. The bubble are the carbonic acid.

Alcohol is a liquid and it is in beer, even brandy, rum, whiskey, and wine.

Alcohol is lighter than water and will not freeze. You can take a cup of alcohol and burn it, but you can't water.

Wine fermentation is the change of sugar to alcohol and carbonic acid.

Beer fermentation is the change of alcohol and other substances to sugar.

Beer is made into beer and ale. If it is made into beer and ale, it is made into beer and ale. If it is made into beer and ale, it is made into beer and ale.

Beer is made of grain, after

the water and spirit is mixed. it
is put in an iron pipe, after the
copper wire is set in, it is made tight
like in the top of the barrel.

What have the men done
it is to bring down the water to the
the bar, and you drink the beer and
alcohol with it.

The men that drink a good
deal of beer are fit and strong, and
make them fit around the world.
You can always tell a few men who
have been out of the world.

There is a way to keep a man
a strong body, and it is to be in
wine, whiskey, rum, brandy, and etc.

The more that are made
in this way are beer, cider, whiskey,
rum, etc. brandy, and wine.

If you should take a cup
of cider you would want more cider.

and then you would want something
stronger, and so on. and be a drunkard,
and be so that you could not stop it,
many of thousand of yallover are drunk
every year.

Wine and brandy are not for
flaming because it has to much
alcohol in it, Cider is sometime used
for cooking and other things.

If alcohol is left in a warm
place it will ferment, and looks as if
it were boiling, The carbonic acid is
trying to get out, That is called fermentation.

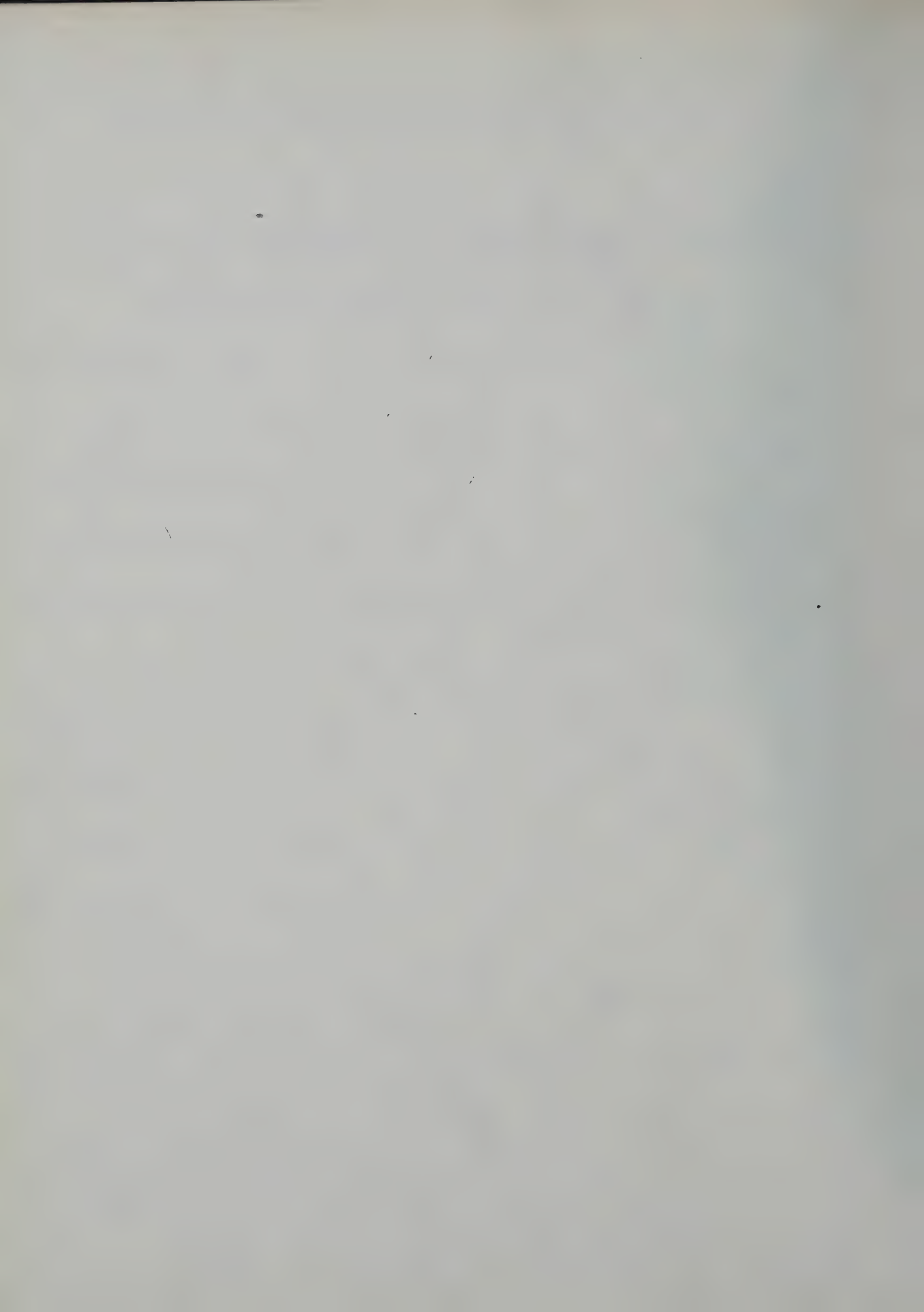
Lewis Comstock.

Fifth Year of Study.

Origin and Nature of Alcoholic Drinks.

When the juice of apples is left in a warm place it will bubble up as if boiling. The carbonic acid makes its way through. The ferments change the sugar to carbonic acid and alcohol, and this is called fermentation.

If the juice of apples is left in a warm damp place without covering it, the little ferments will get in, and make it ferment. These ferments are so small that they cannot be seen with the naked eye. They come from the stems and skins of fruit.



Methyl is a colorless liquid. It burns without soot giving little light, but great heat. It burns with a blue flame. It is thinner than water and cannot freeze. It is used for making perfumes and medicines.

If grain is left in a warm damp place it will sprout. The starch is turned to sugar. Then they dry it and it is malt. They make beer and from it

When bread ferments you put yeast in it, and then it rises and is all full of holes. In these holes there is carbonic acid and alcohol.



alcohol. When the bread is
baking the alcohol is driven
out by the heat. It stays
in the beer.

The person who drinks
beer looks fat and healthy
and looks red in his face.
But the fat is not good
for him.

If a man drinks beer at
one time, the next time he
would want more, and
stronger doses, until he
has an appetite.

But if you eat a good
meal at one time you
would not want any
more or stronger doses
right off.

You should not use
any kind of alcohol for

flattering food, for it
may give a man an
appetite for drinking.
Robert Lindgren

Fifth Year of Study Origin and Nature of Alcoholic Drinks.

When the juices of apples, grapes, or any other kind of fruits, are put in a warm place, they begin to bubble. The carbonic acid comes through them and turns it to cider and wine.

Little living forms called yeasts get in the juice. These yeasts come from the skins of fruit. They keep multiplying and that changes the sugar to alcohol.

Alcohol is a colorless liquid and burns without soot. It has a stinging taste and cannot be frozen.

Nervous fermentation is

sugar changing to carbonic acid and alcohol. When water is left in a warm place the alcohol begins fermenting till it is turned to vinegar. This is called acetous fermentation.

When grain is left in a warm damp place, the roots sprout and turn the starch to sugar. They then dry the moisture out and it is malt. They make out of this beer and ale.

When you make bread, you put yeast, flour, and water in it and put it in a warm place.

After it is put in the oven, the carbonic acid tries to get out, and it makes the flour puff up,

and the breast light. After the bread is baked the alcohol is all driven out by the heat of the oven.

You can tell a bee drinker by his red face and nose. The more the bee drinks, your his muscles get very fat and this hurts him and makes the heart beat slower.

Water always has to be put with sugar to make it change to carbolic acid and alcohol.

If you put ~~ice~~ and water in a coffee pot and put a tube at the nose, and a cake of ice under it, it will turn to pure alcohol. Vapor comes out of the tube and the heat turns it to alcohol.

This is called distilling
In this way we make
whiskey, rum and gin.

Distilled liquors are
more harmful than others,
because they have more
alcohol in them.

When you begin to drink
cider, you will want some
thing stronger, and by doing
this, you may form a
appetite.

Pruthi Stockwell.

Incidental Training

or

Scientific Training

Scientific Training, Derived by the Use of
Psychological Principles

This division is entirely dependent
to the main body of scientific in-
struction.

Education of England.

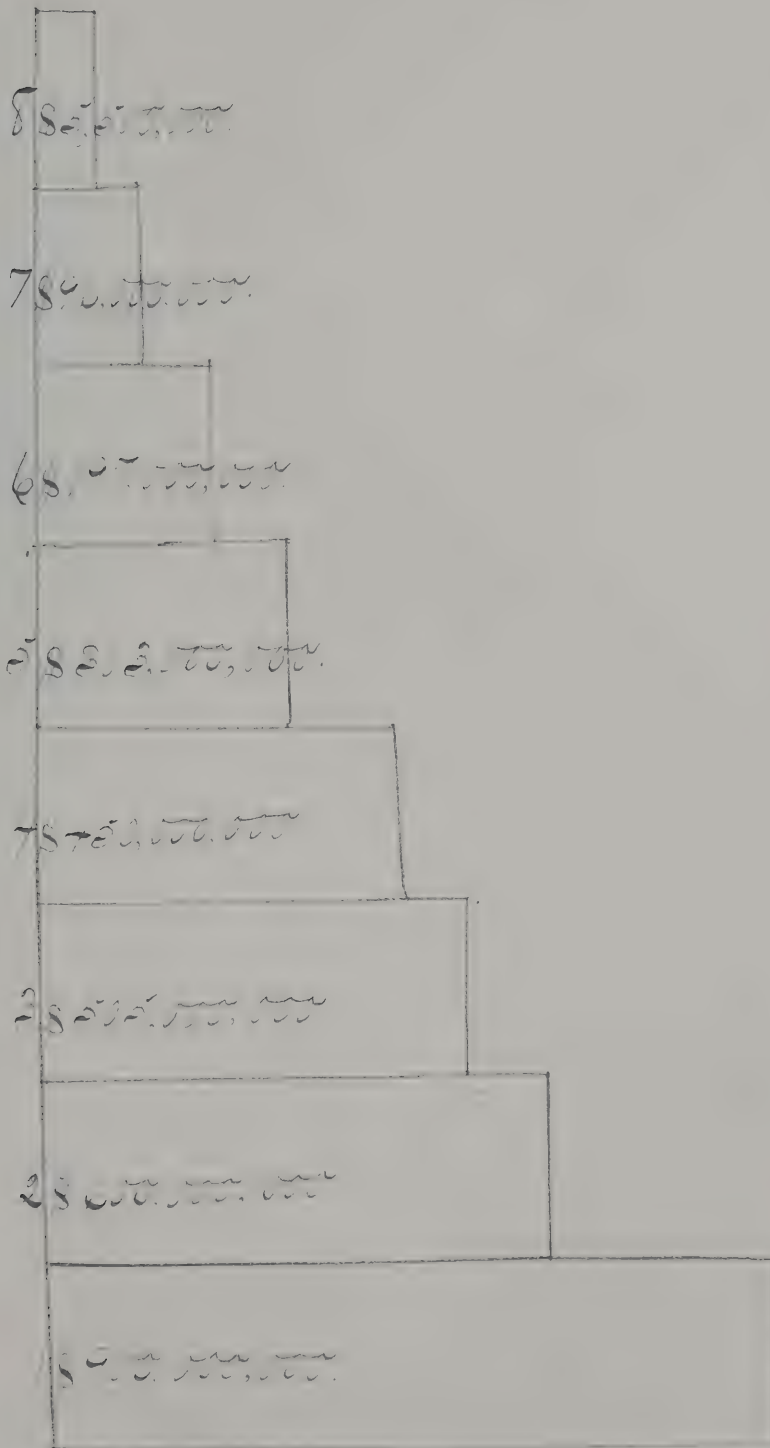
The subject is to show the amount of money spent on the education of the nation.

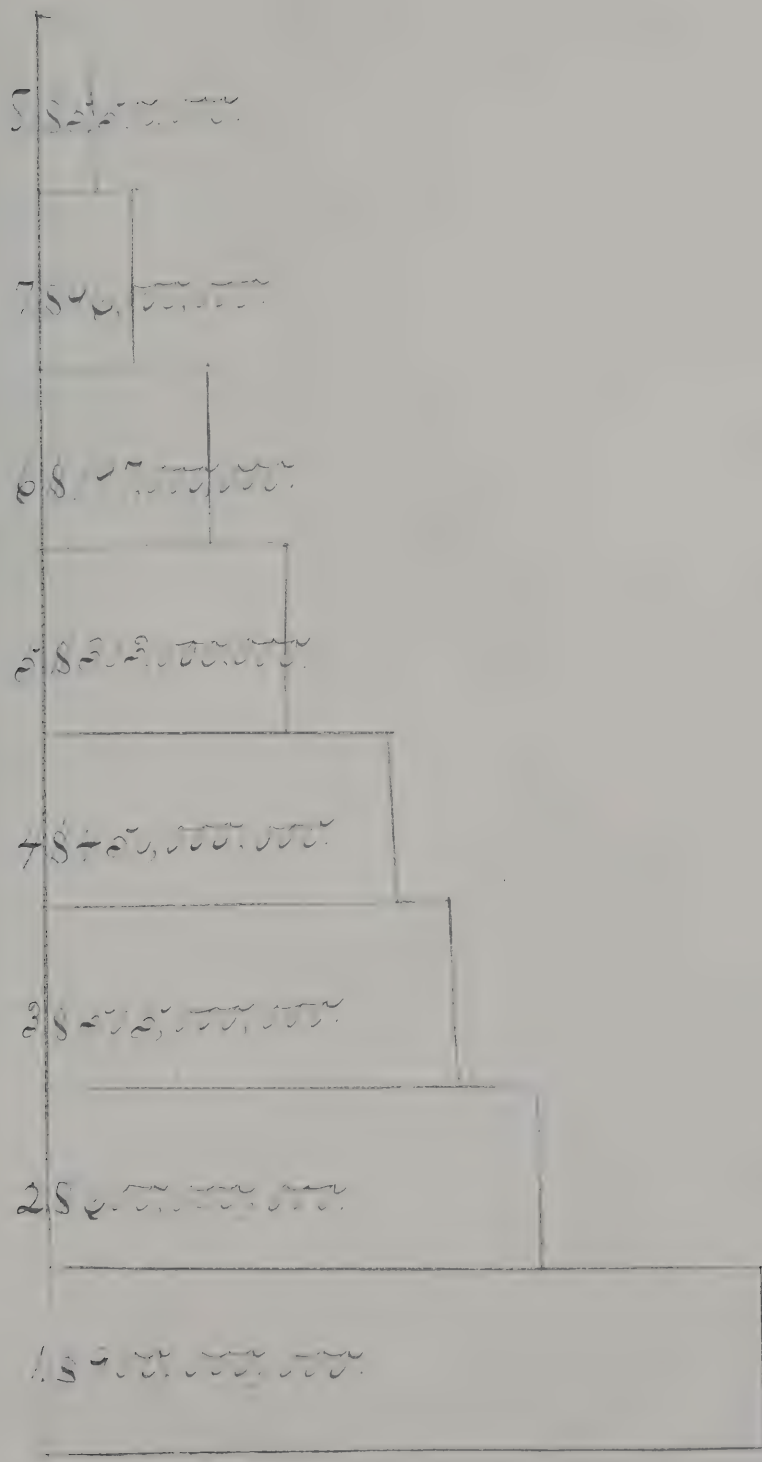
At the present time the amount spent is £100,000,000; (£100,000,000) is £100,000,000 for the education of the nation; (£100,000,000) is £100,000,000 for the education of the nation; (£100,000,000) is £100,000,000 for the education of the nation.

The amount spent is £100,000,000.

The amount spent is £100,000,000.

£100,000,000





Explanation of Diagram.

The portion of the diagram which shows how much money is spent for liquor and tobacco and for medical articles.

The numbers show the amount spent for liquor; (2) for tobacco; (3) for medical articles and (4) for other articles. (5) for meat, (6) for fuel, (7) for shoes; (8) for public education; (9) for home and foreign missions.

The ones marked are (2), (3), (4), (5), (6) and (7).

The ones marked are (1) and (2).

The whole amount for other articles is spent for medical articles.

May 10 1864

Dear Mr. [illegible]

I have just received your letter of the 7th

and am glad to hear from you.

September

[illegible]

1891

2522

→ 5 → 2. 500.000

28 Oct 1957

2500, 2500, 2500

2. Quinn

Explanation of Diagram.

The purpose of the diagram is to show how much money is spent for useless articles and how much for needful ones.

No. (1) shows how much money is spent for liquors; (2) for tobacco; (3) for bread; (4) for cotton & wool; (5) for meat; (6) for boots & shoes; (7) for public education; (8) for home and foreign missions.

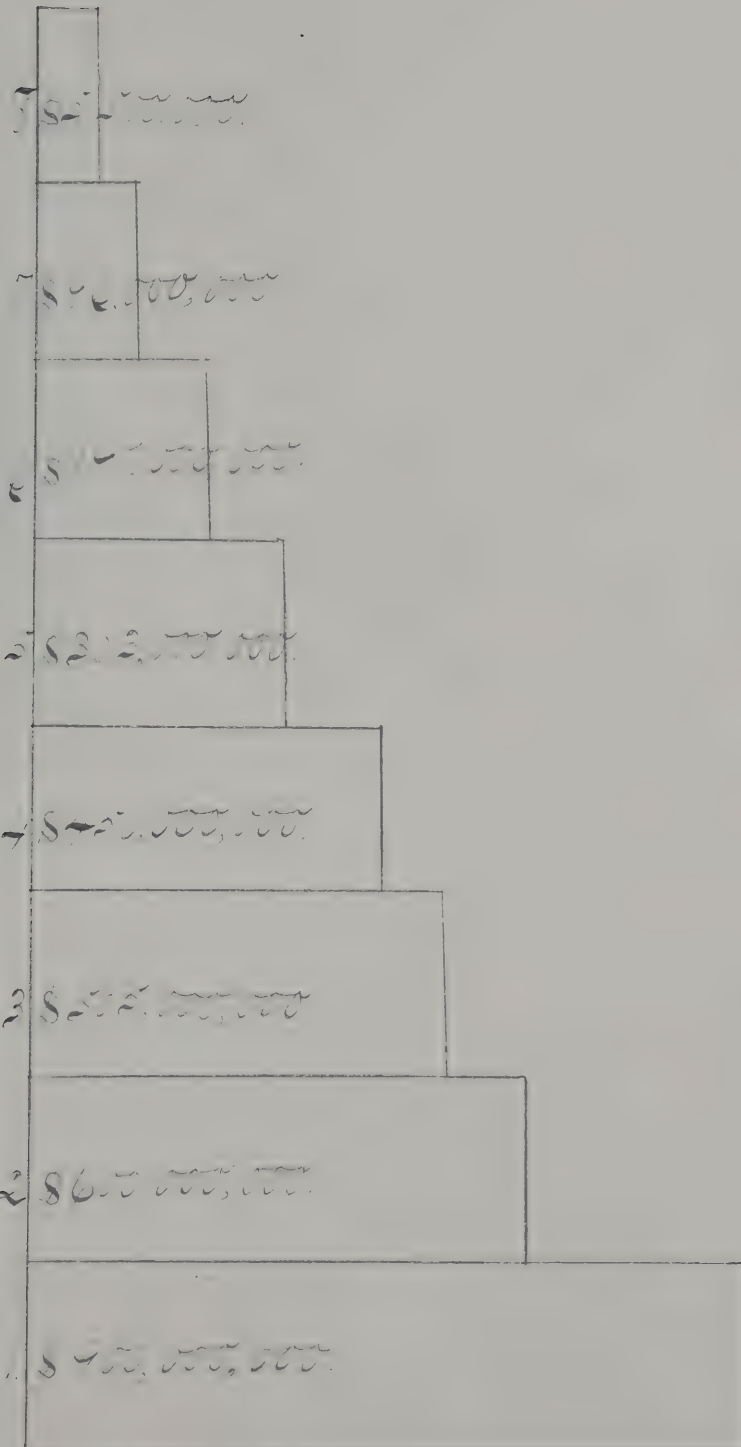
The needful ones are all except (1) and (2).

The useless ones are (1) and (2).

About fifty-six million dollars more is spent for needful articles than for tobacco and liquors.

The result of this large waste of money is poverty.

James Lee.



Expenditure of Singapore

The purpose of the Singapore is to show how much money is spent for useless articles and how much for useful ones.

No. (1) shows how much money is spent for liquor; (2) for tobacco; (3) for beer; (4) for cotton & wool; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

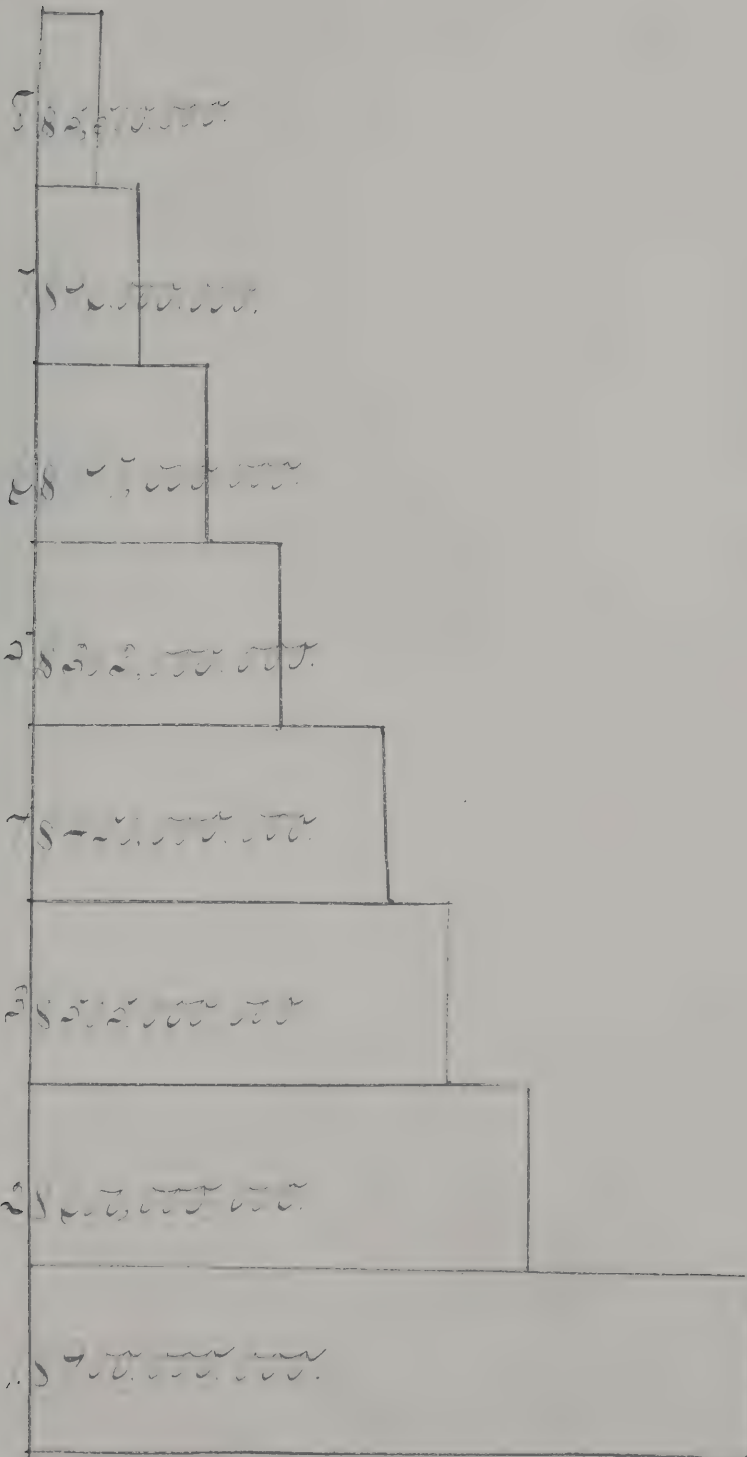
The useful ones are all except (1) and (2).

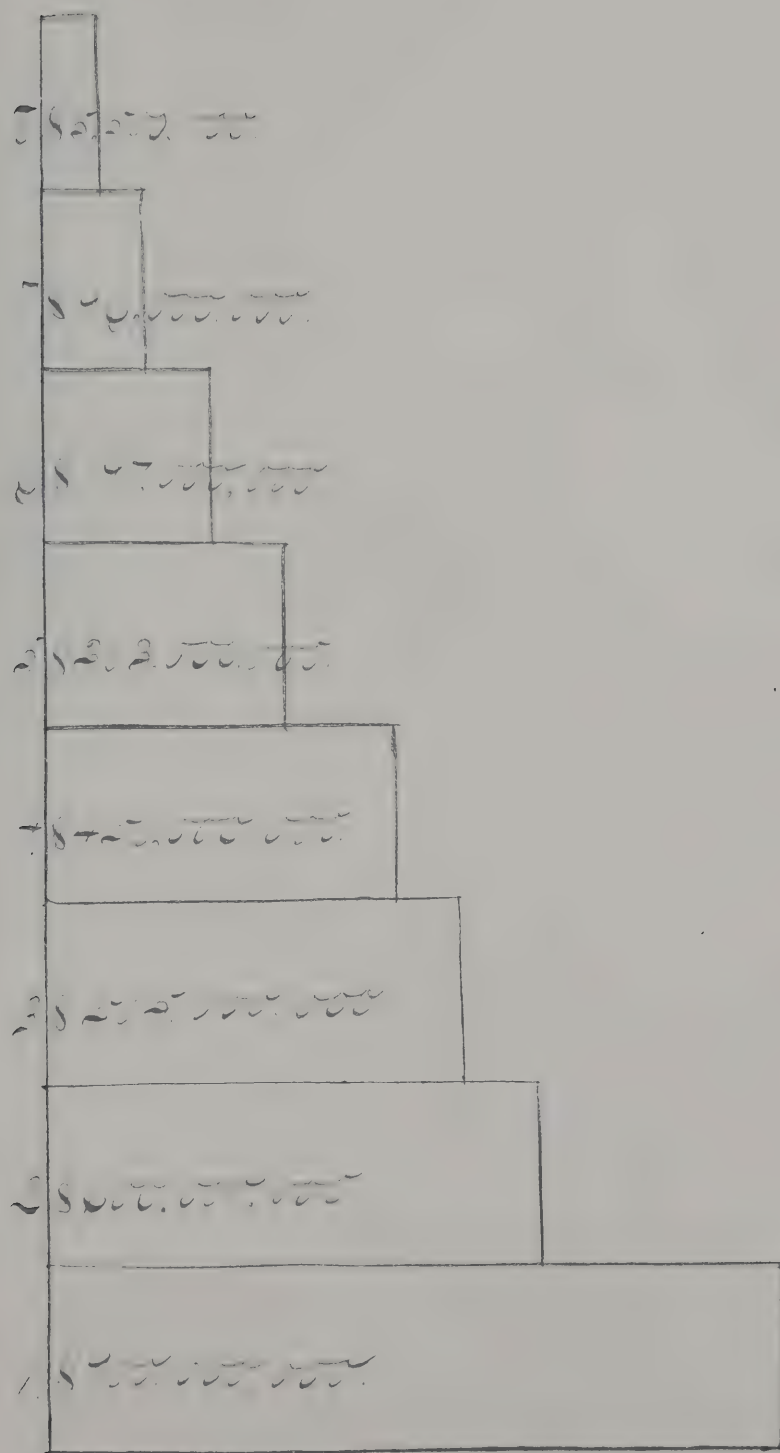
The useless ones are (1) and (2).

About fifty six million dollars more is spent for useful articles than for liquor and tobacco.

The result of this large waste of money is poverty.

Edmund Wilson





Discharge of Duty.

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Explanation of Diagram

The purpose of the diagram is to show how much money is spent for needful articles and for useless ones.

No. (1) represents the amount of money spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton & wool; (5) for meat; (6) for boots & shoes; (7) for public education; (8) for home & foreign missions.

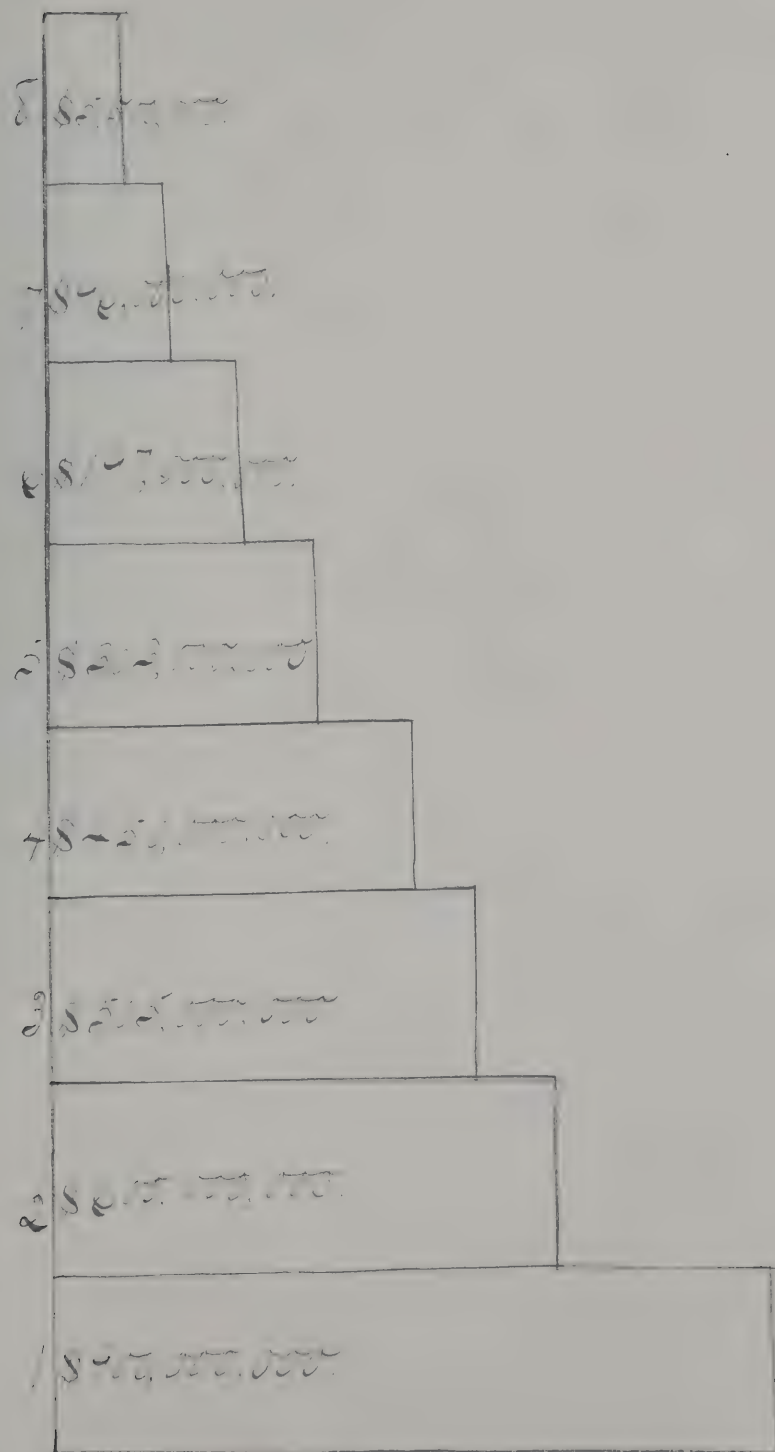
All but (1) and (2) are needful.

(1) and (2) are useless.

About fifty-six million dollars more is spent for needful articles, than for useless ones.

• Poverty is the result of this large waste of money.

Lucius Sherman.



Explanation of Diagram.

The purpose of this diagram is to show how much money is spent for needful articles and how much is spent for tobacco and liquor.

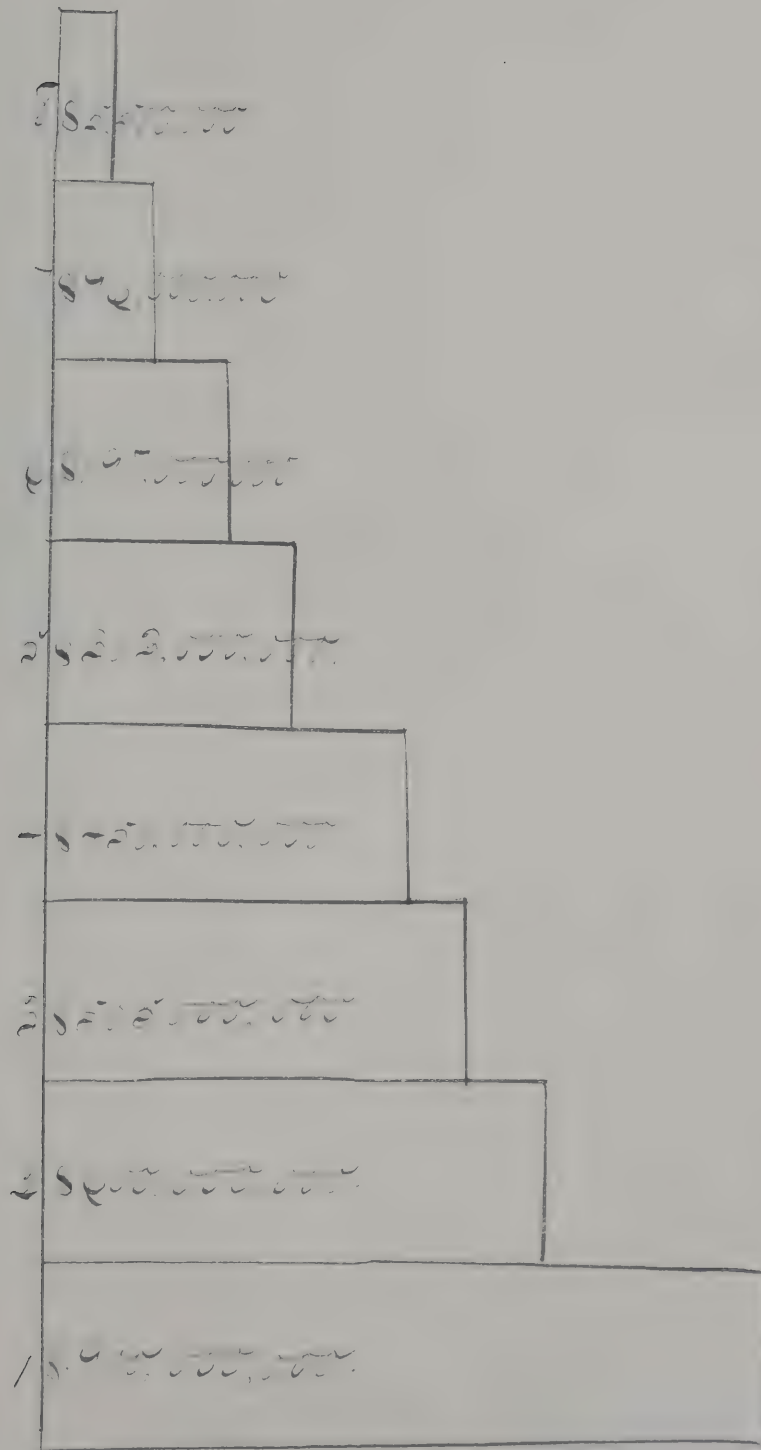
No (1) represents the amount of money spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and wool; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

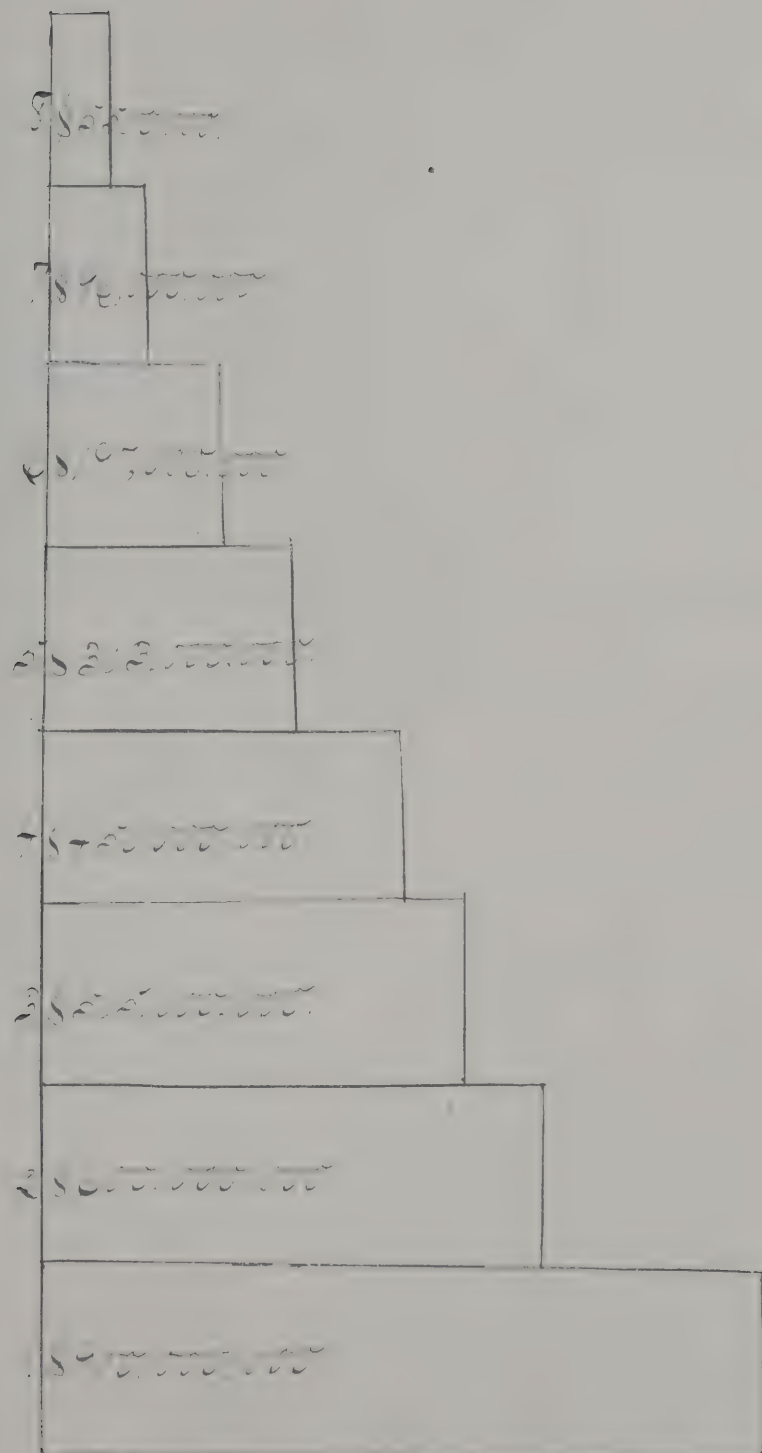
The articles needful are (3) (4) (5) (6) (7) & (8).

(1) and (2) are useless and harmful. Fifty-six million dollars more is spent for needful articles than for tobacco and liquor.

The result of this large waste of money is poverty.

Clara Burech.





Explanation of Diagram.

The purpose of the diagram is to show how much money is spent for tobacco and liquor and for the useful article.

A shows the amount of money spent for liquor; B for tobacco; C for bread; D for cotton and wool; E for meat; F for rent and shoes; G for public education; H for home and foreign missions.

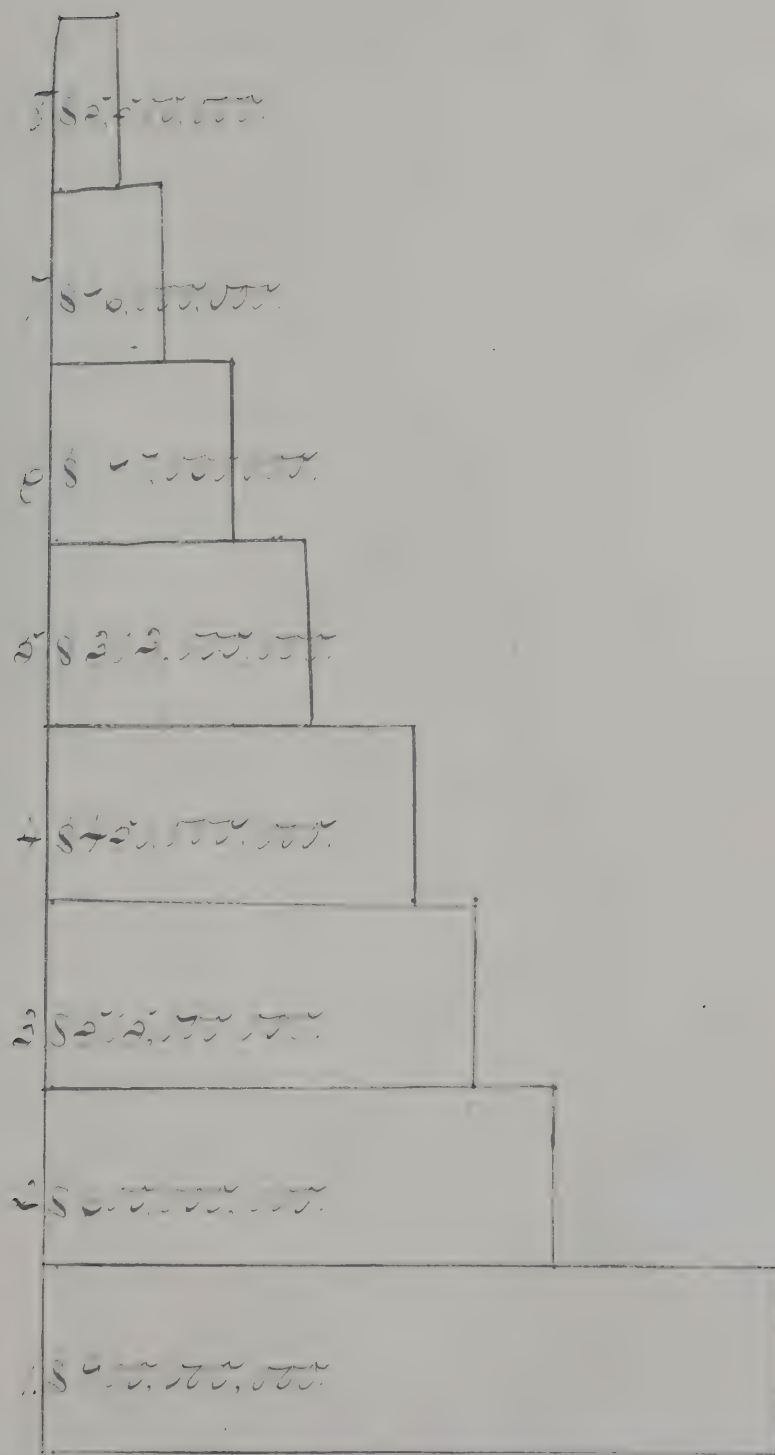
All these articles are useful except D and E.

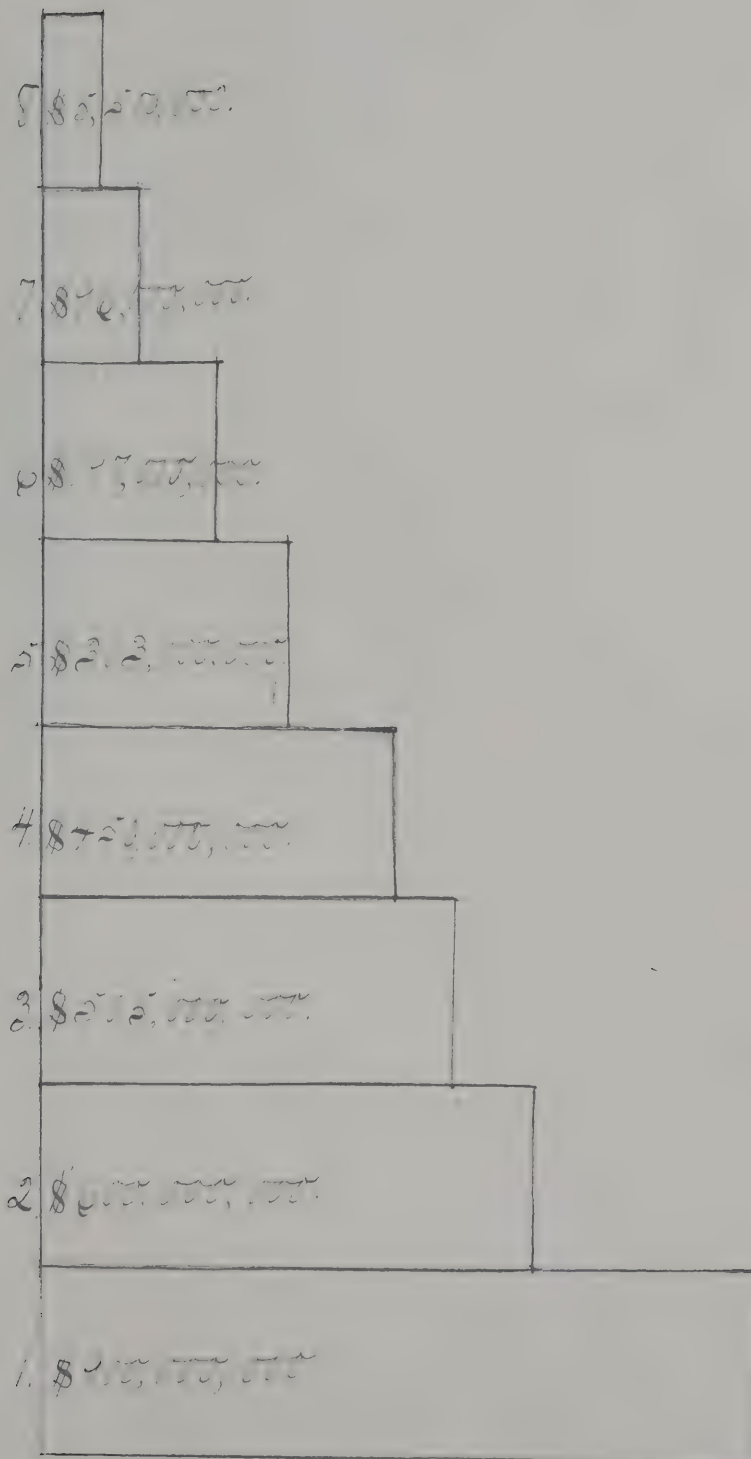
D and E are useless articles.

About fifty six million dollars more is spent for useful ones.

The result of this large waste of money is poverty.

James H. H. Miller





Explanation of the figures.

The purpose of the diagram is to show how much money is spent for useful articles and for useless ones.

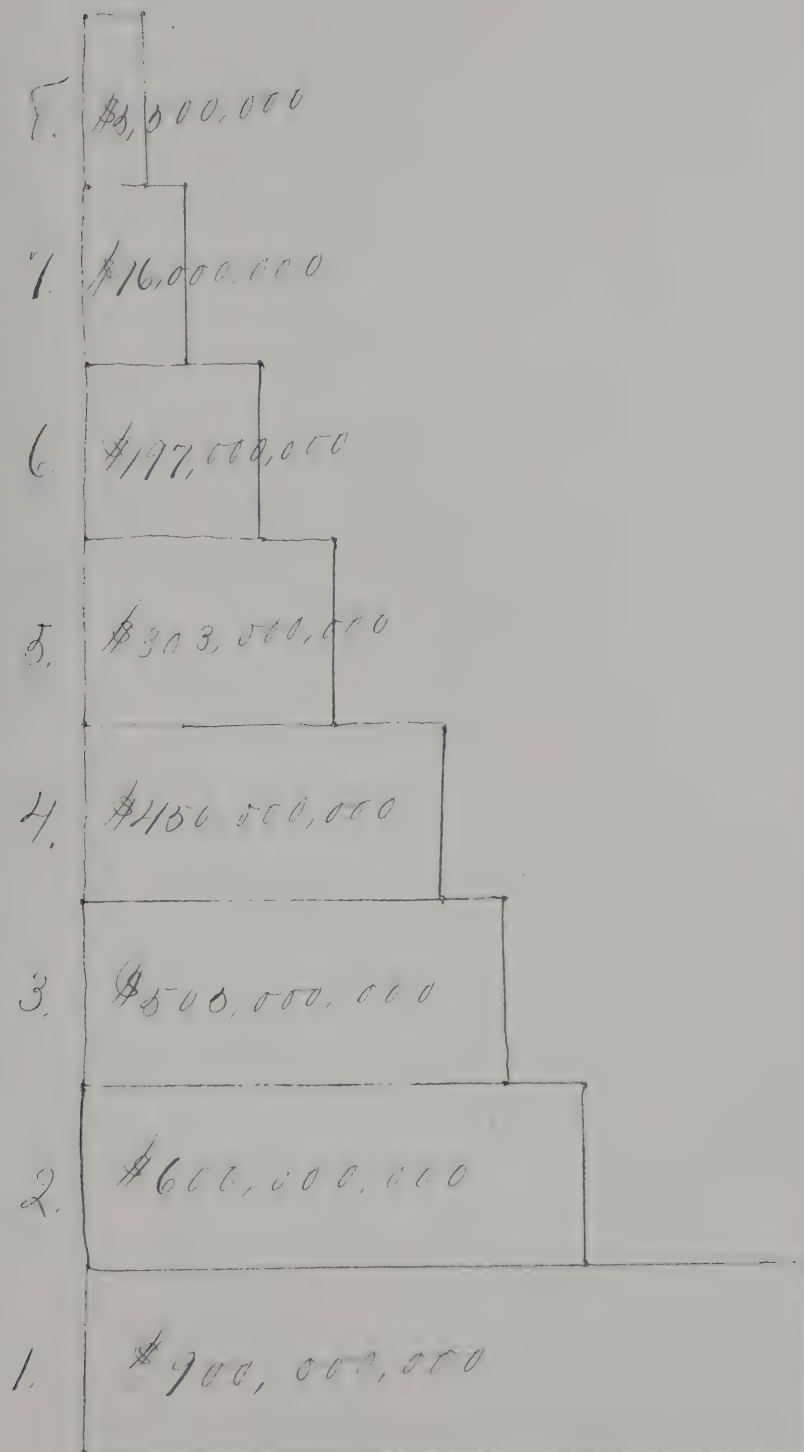
(1) represents the amount of money spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and wool; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions;

↳ All of these are useful except (1) and (2).

(1) and (2) are useless.

A but fifty six millions dollars more is spent for useful articles than for useless ones. The result of this large waste of money is poverty.

Lucius Archibald.



Explanation of Diagram.

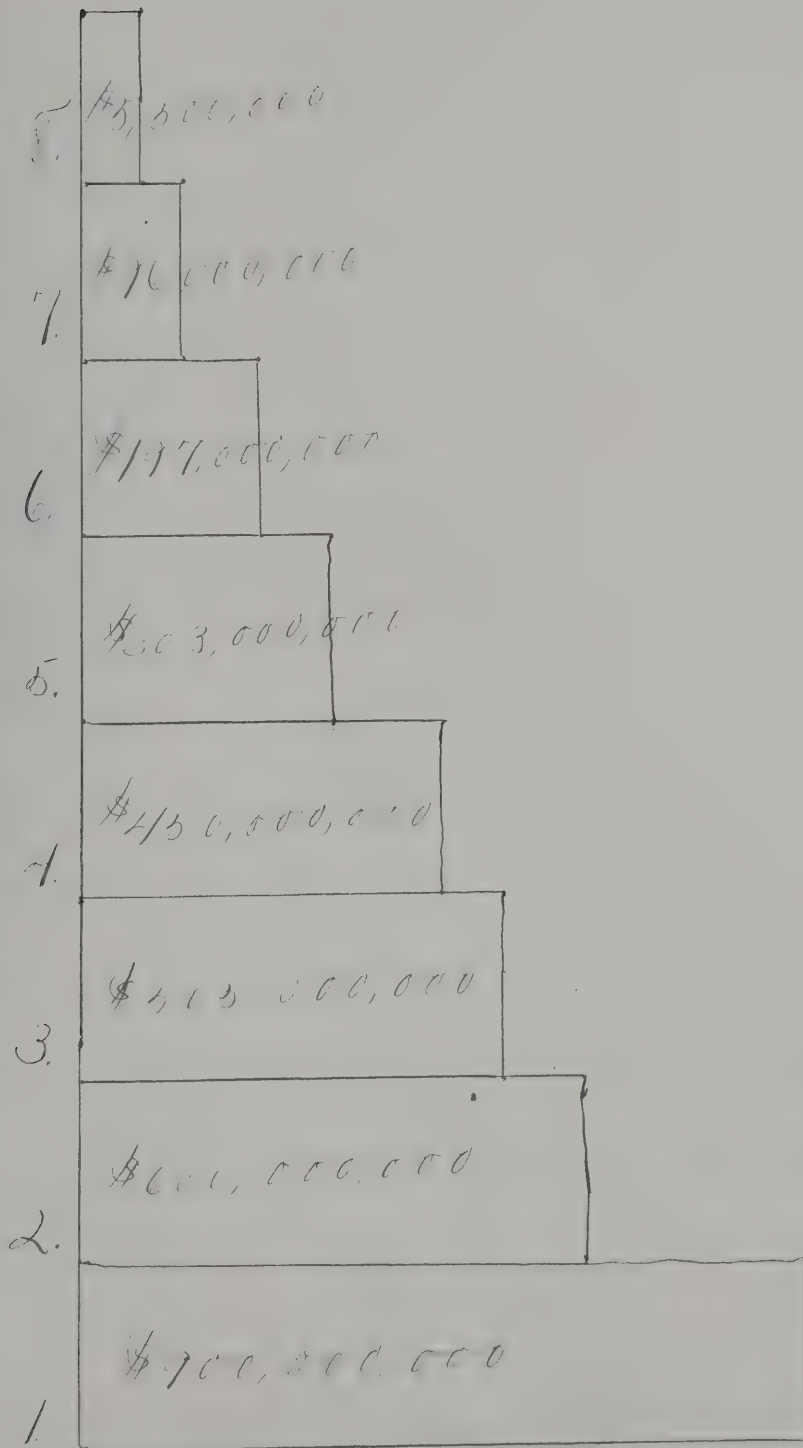
¹⁰⁰This diagram is to show the amount of money spent every year for liquor and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

¹⁰⁰The last six are useful and necessary; the first two unnecessary and harmful.

Only about \$56,000,000 more are spent for the necessary things than for tobacco and drinks.

¹⁰⁰The result of this waste of money is poverty, drunkenness, and crime.



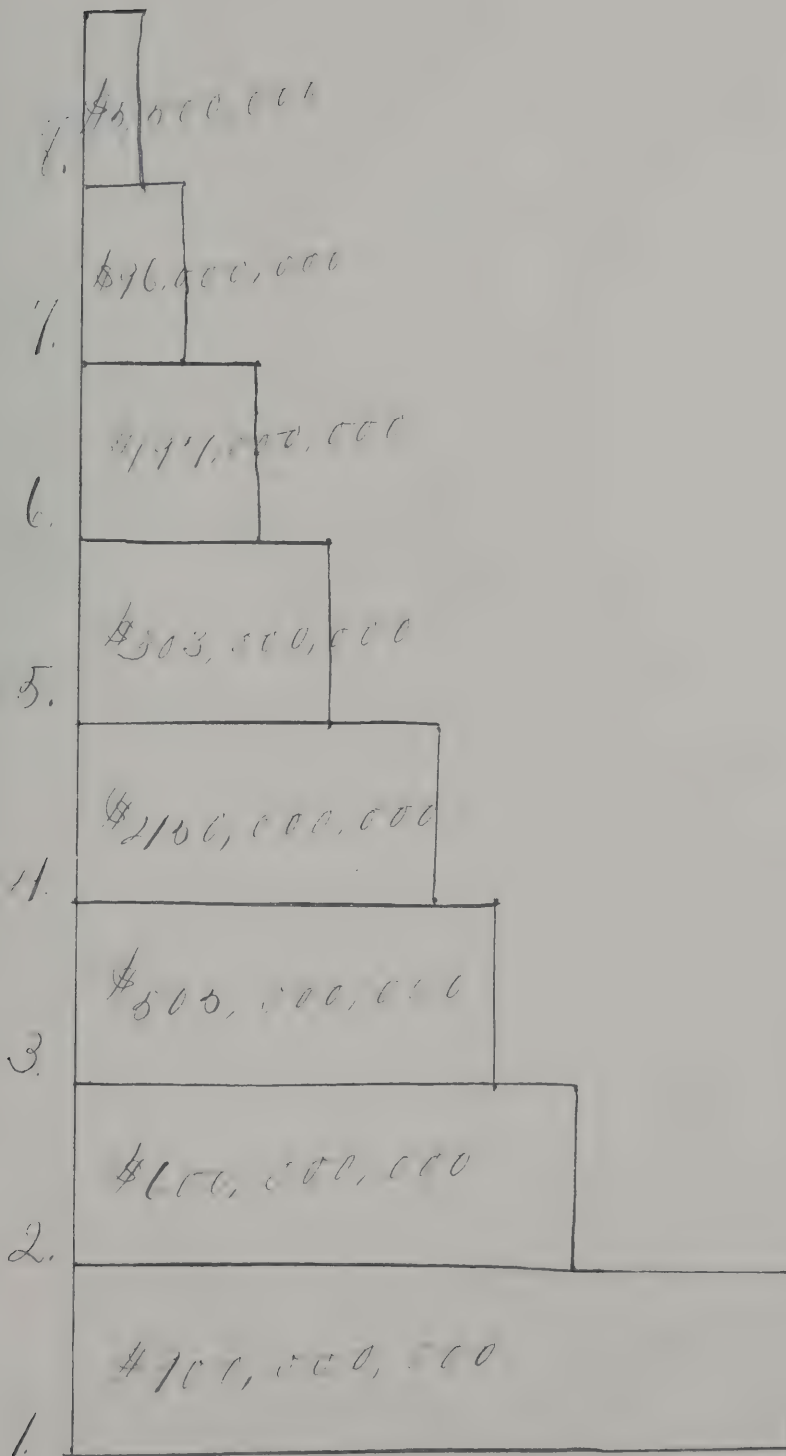
Explanation of Diagram.

This diagram is to show the amount of money spent every year for liquors and tobacco compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor, (2) for tobacco, (3) for bread, (4) for cotton and woollen goods, (5) for meat, (6) for boots and shoes, (7) for public education, and (8) for home and foreign missions.

The last six are useful and necessary, the first two are unnecessary and harmful.

Only about \$56,000,000 more are spent for the necessary things than for tobacco and drink. The result of this waste of money is poverty, drunkenness,



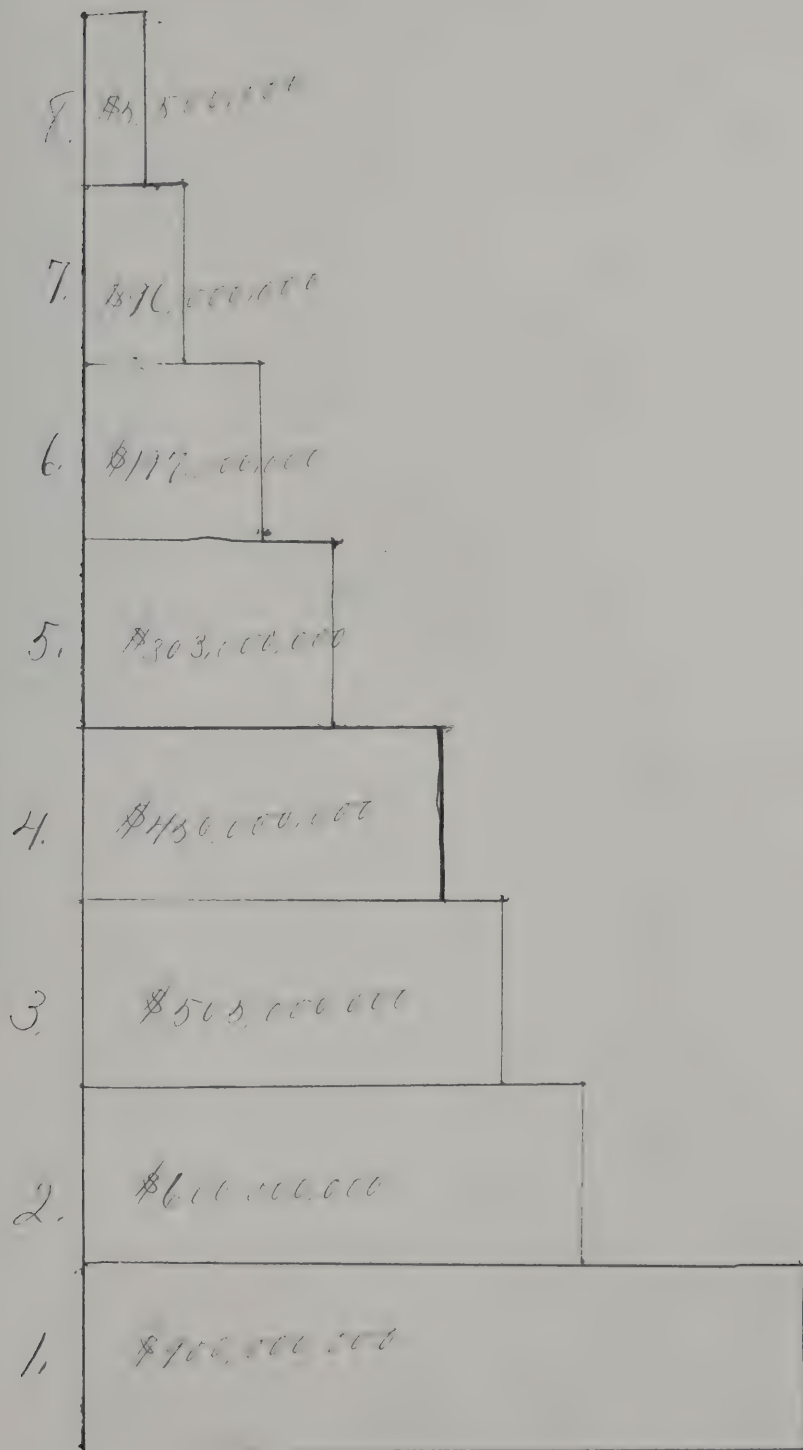
Comparison of Diagram

This diagram is to show the amount of money spent every year for liquor, a bit of tobacco, compared with what is spent for bread and other necessities.

Number (1) shows the sum spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and clothing; (5) for meat; (6) for hats and shoes; (7) for public education; and (8) for home and foreign missions. The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$56,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness and crime.



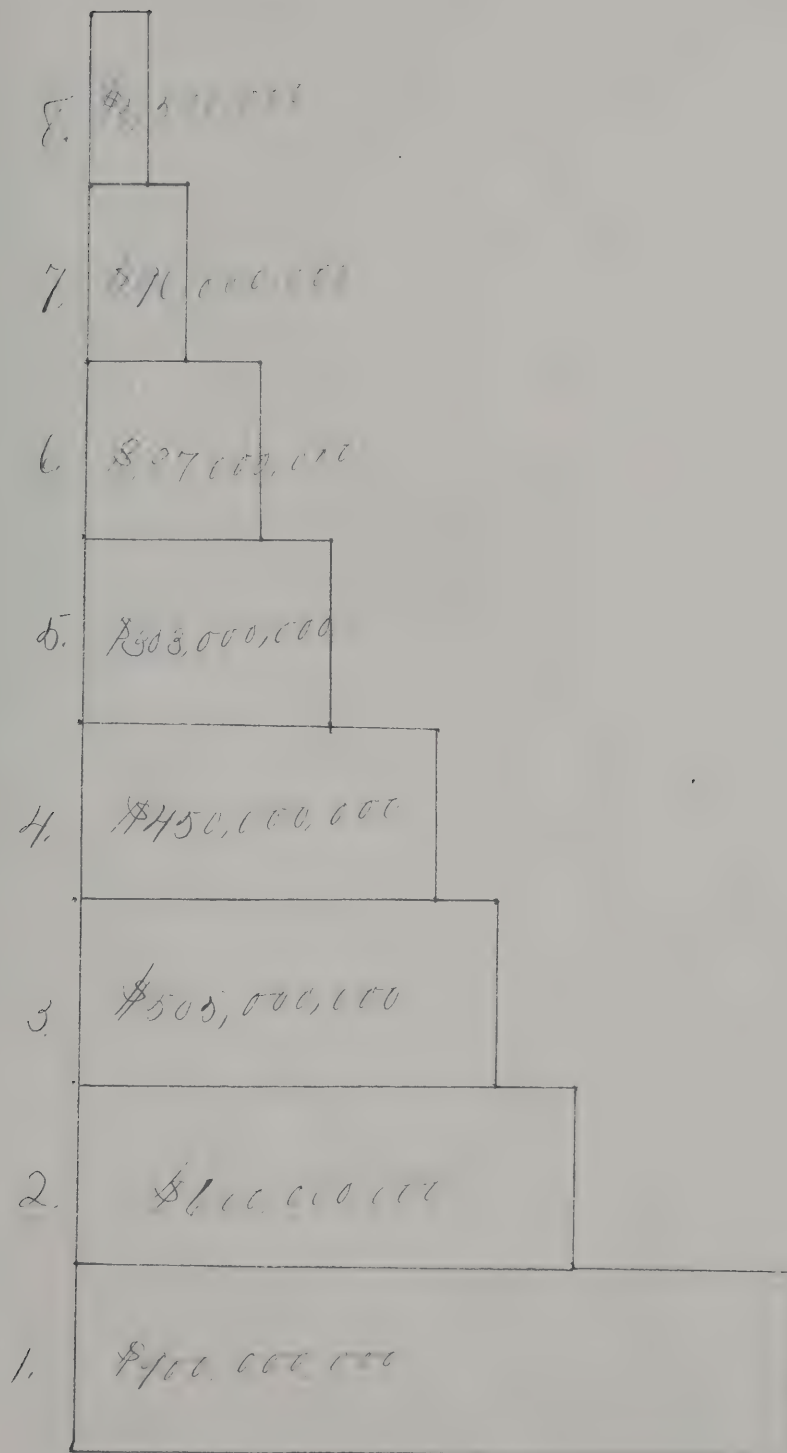
Explanation of Diagram

This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor (2) for tobacco (3) bread (4) for cotton and woven goods (5) for meat (6) for boats and shoes (7) for public education & for home and foreign missions.

Only about \$56,000,000 more are spent for the necessary things than for (the) tobacco and liquor.

The results of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram

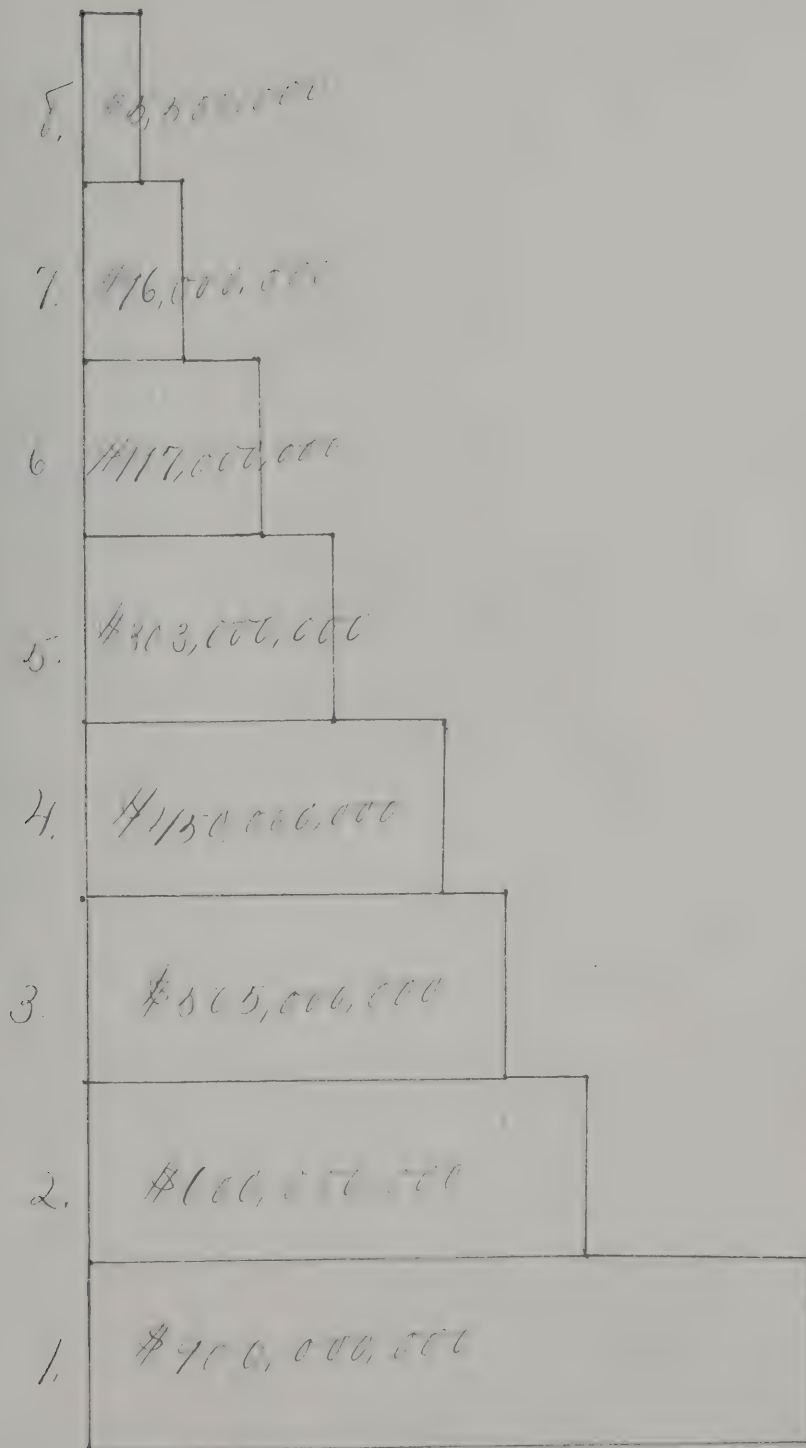
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquors; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of
money is poverty, drunken-
ness, and crime.



Explanation of Diagram.

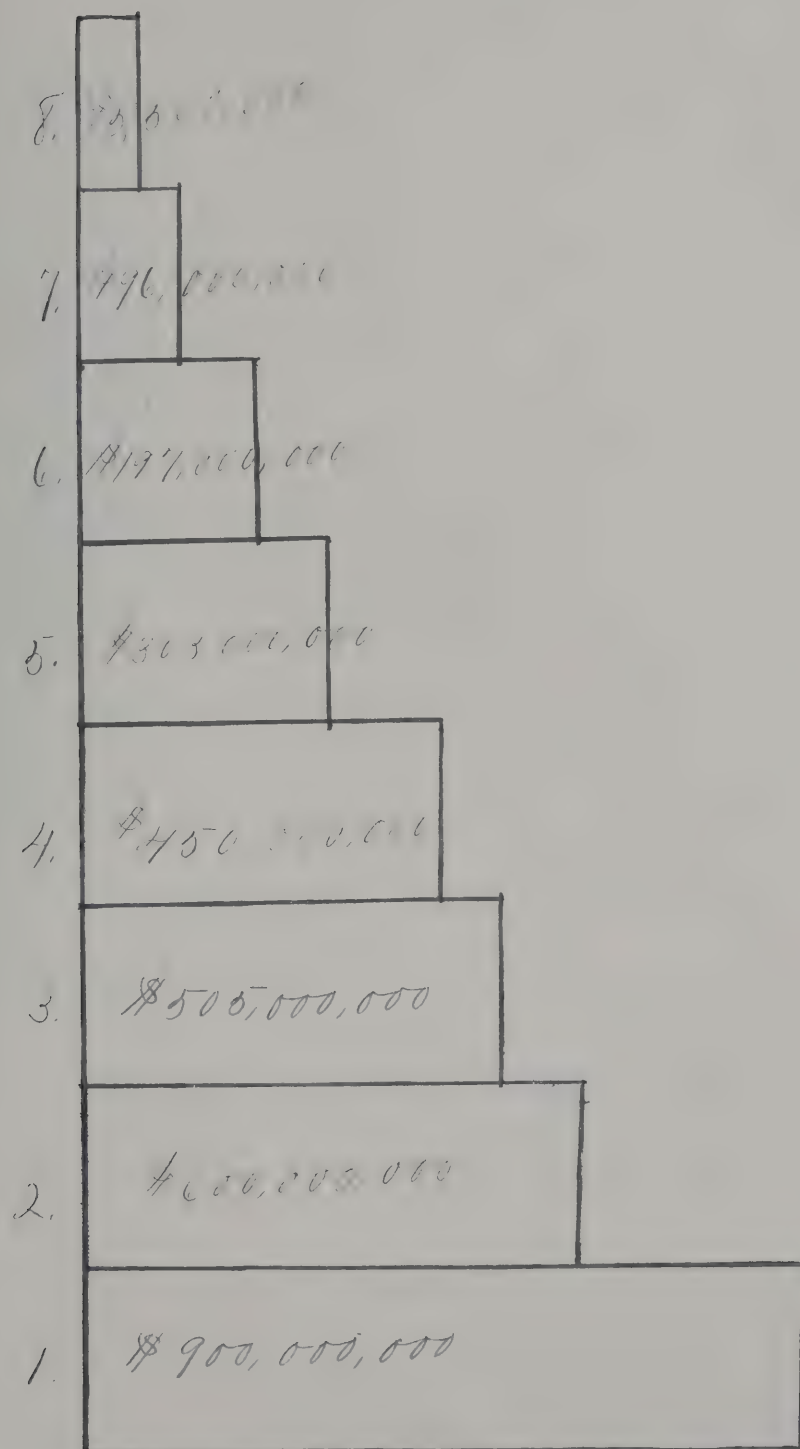
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquors; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; and (8) for home and foreign missions.

The last six are useful and necessary, the first two are unnecessary and harmful.

Only about \$50,000,000 are spent for the necessary things, than for tobacco and drink.

The result of this waste of
money is poverty, drunken-
ness, and crime.

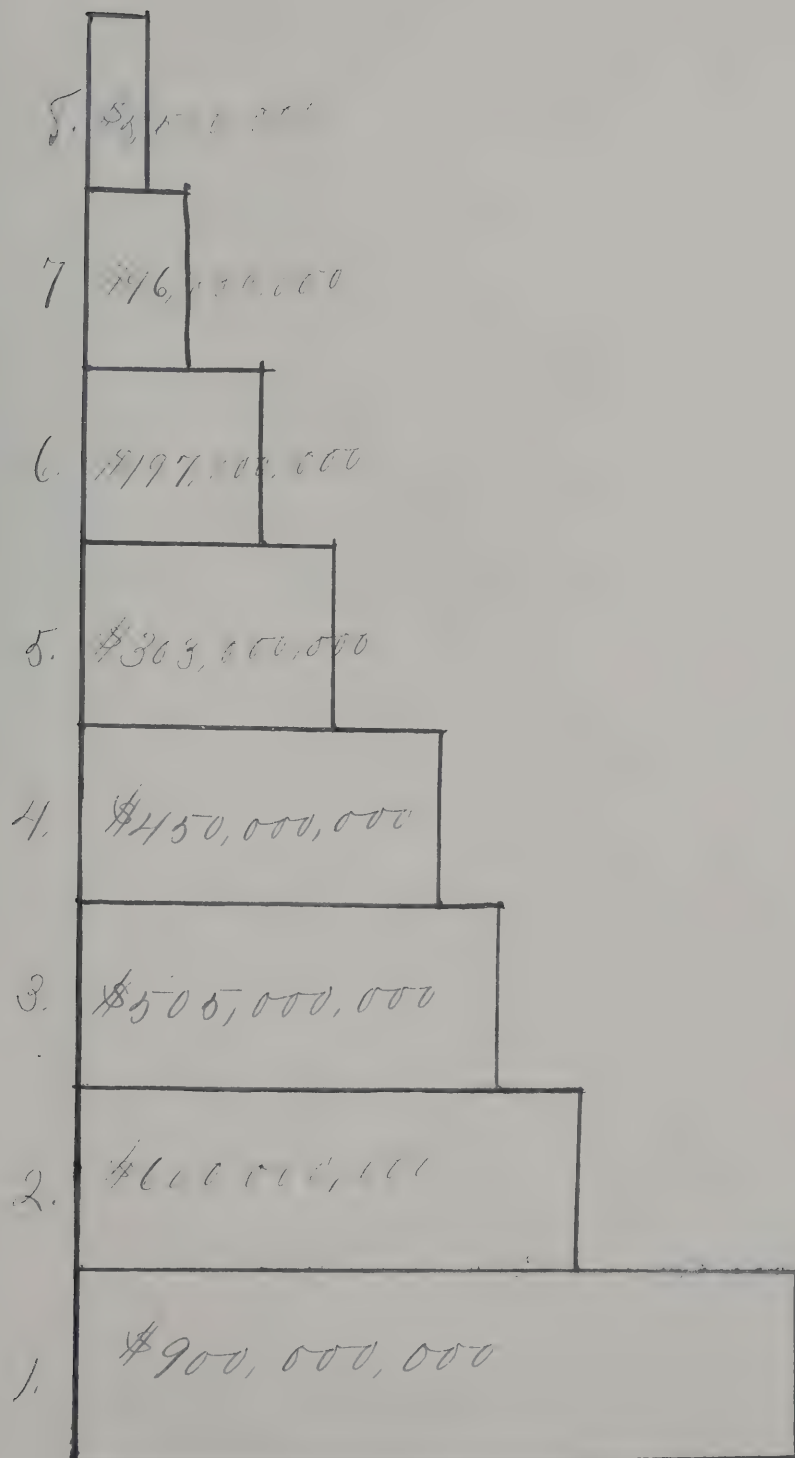


Explanation of Diagram

This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities. Number (1) shows the sum spent for liquor, (2) for tobacco, (3) for oil and fat, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education; and (8) for home and foreign missions. The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary than for tobacco and drink.

The result of this waste of money is poverty,unkenness, and crime.



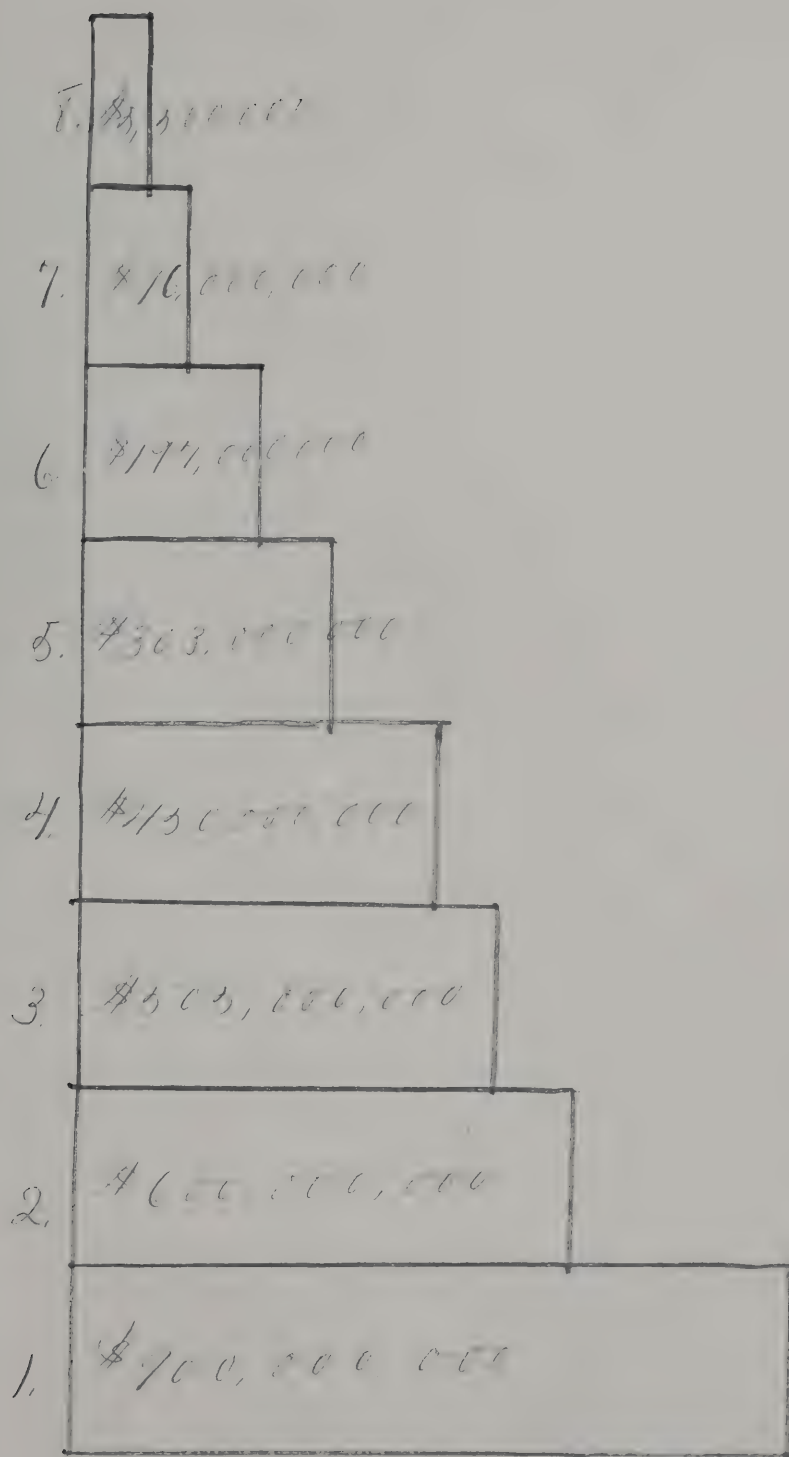
Explanation of Diagram.

This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessaries.

Number (1) shows how much is spent for liquor; (2) for tobacco, (3) for bread, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for necessary things than for tobacco and drinks. The result of this waste of money is poverty, drunkenness, and crime.



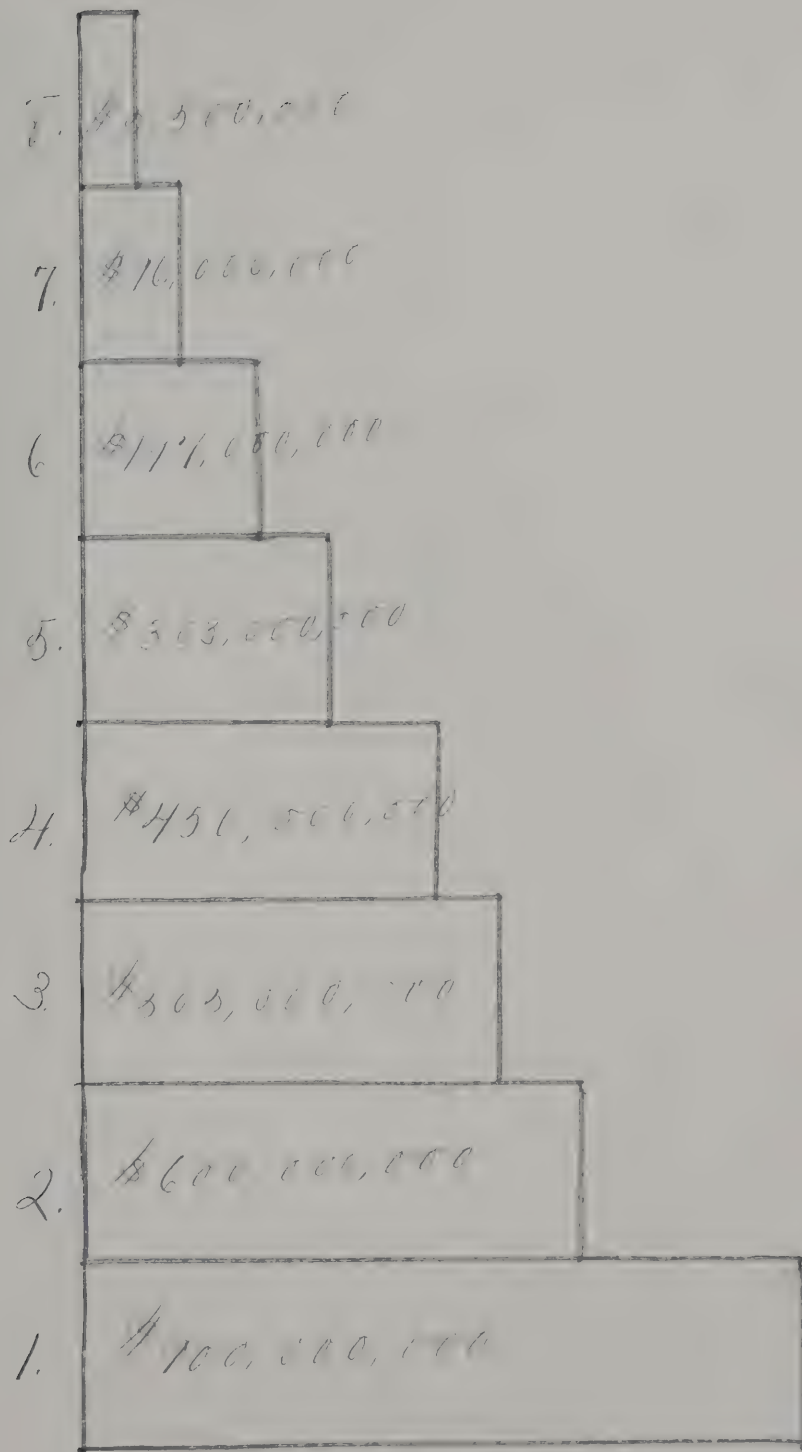
Explanatory Diagram.

This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number 1 shows the sum spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary things than for tobacco and drink. The result of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram.

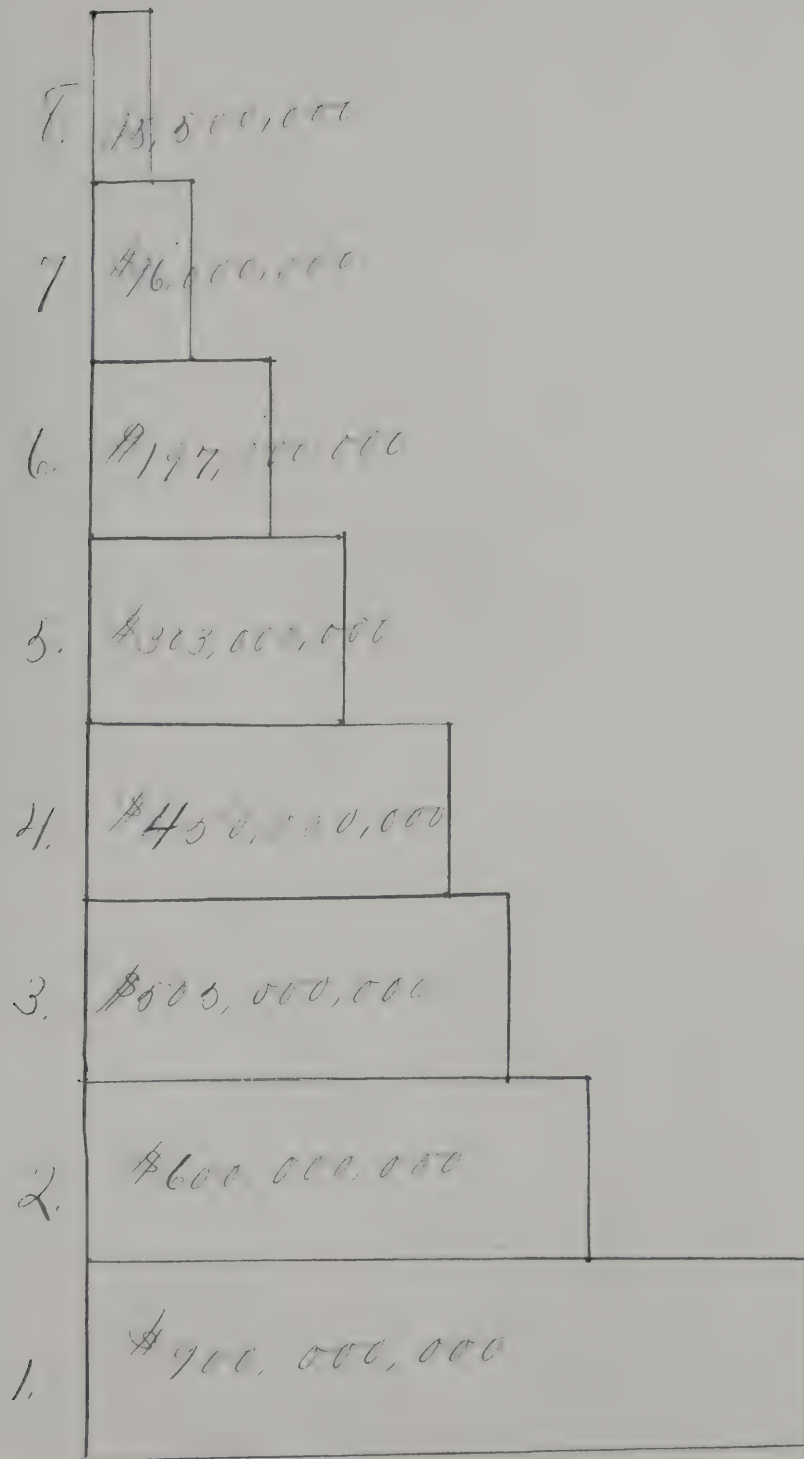
The diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number 1 shows the sum spent for liquor, (2) for tobacco, (3) for bread, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education, (8) for home and foreign missions,

The last six are useful and necessary, the two are unnecessary and harmful.

Only about \$5,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram.

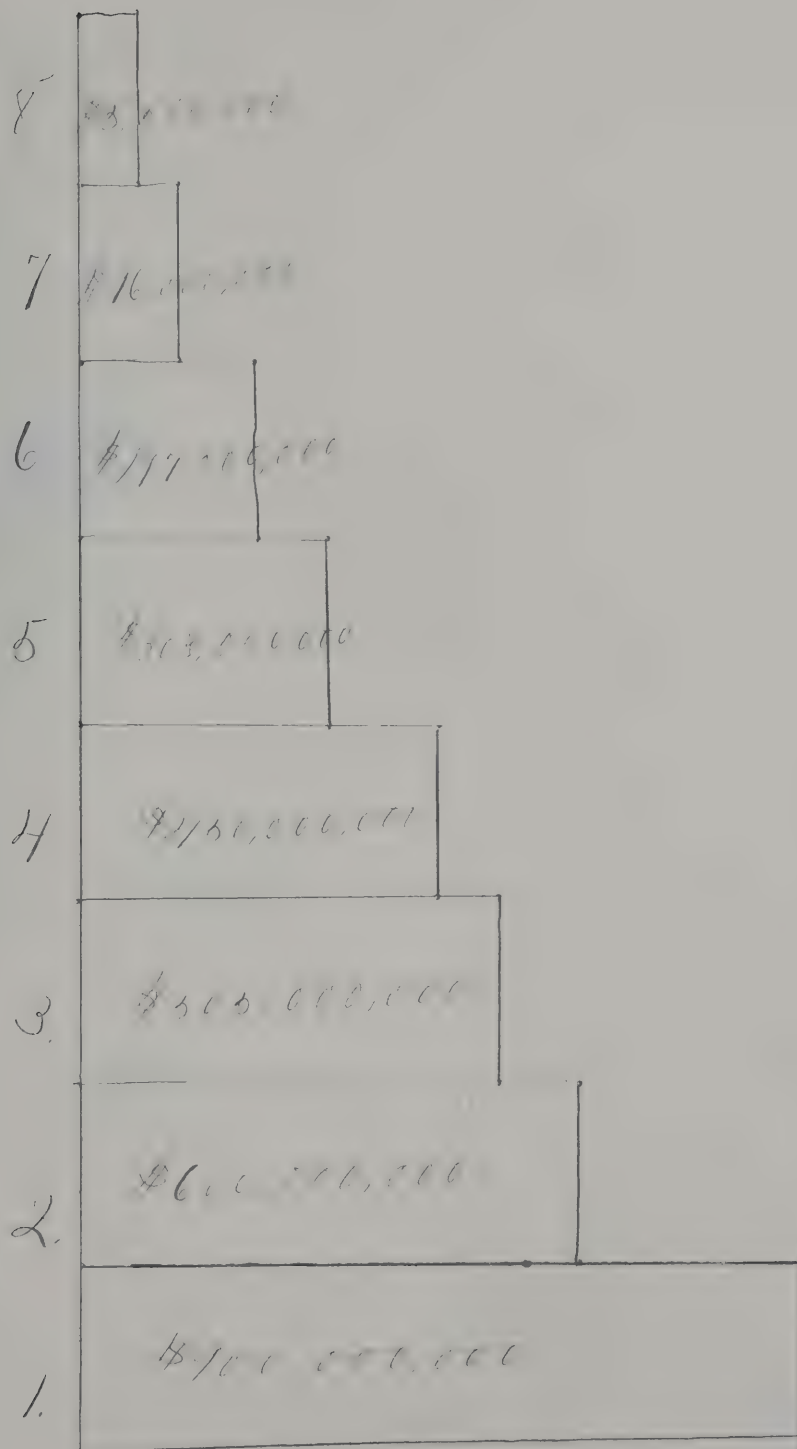
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and the necessities.

Number (1) shows the sum spent for liquors; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram.

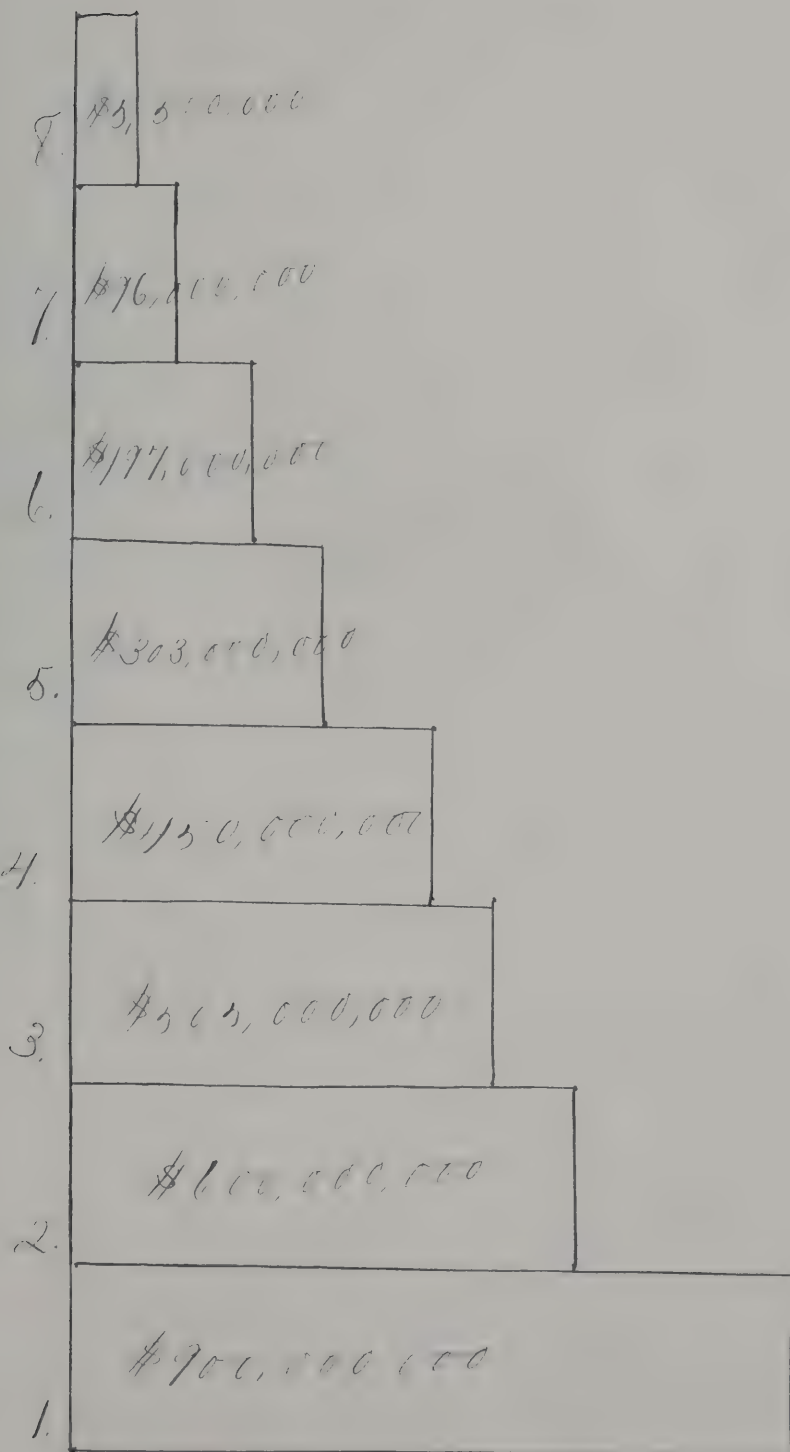
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor, (2) for tobacco, (3) for bread, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education, (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$5,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram.

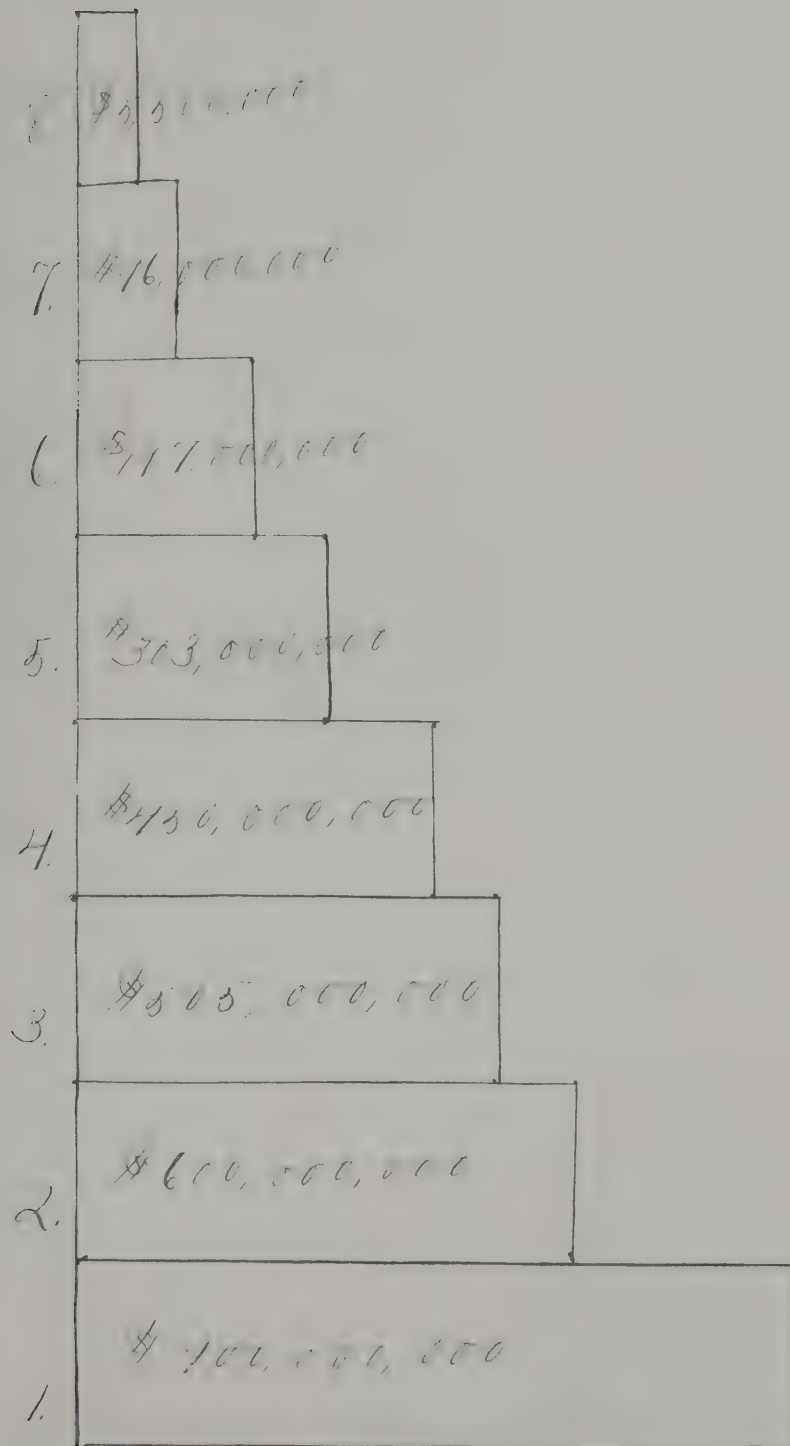
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor; (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; and (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness, and crime



Explanation of Diagram

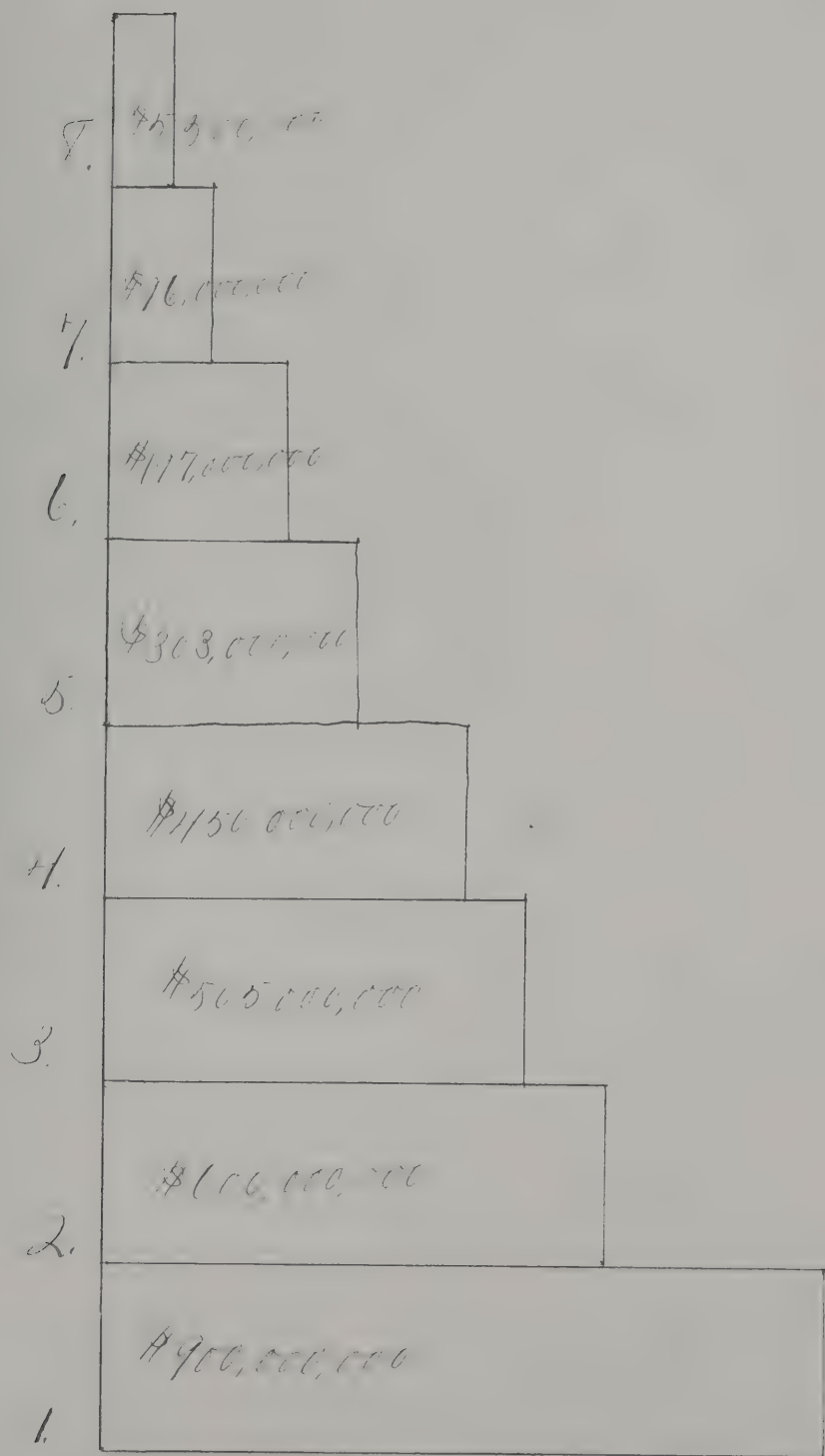
The diagram is to show the amount of money spent every year for liquor and tobacco, compared with what is spent for food and other necessaries.

Number (1) shows the sum spent for liquor, (2) for tobacco; (3) for bread; (4) for cotton and woollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about 56,000,000 now are spent for the necessary

things than for tobacco
and drink. The result
of this waste of money
is poverty, drunkenness,
and crime



Explanation of Diagram.

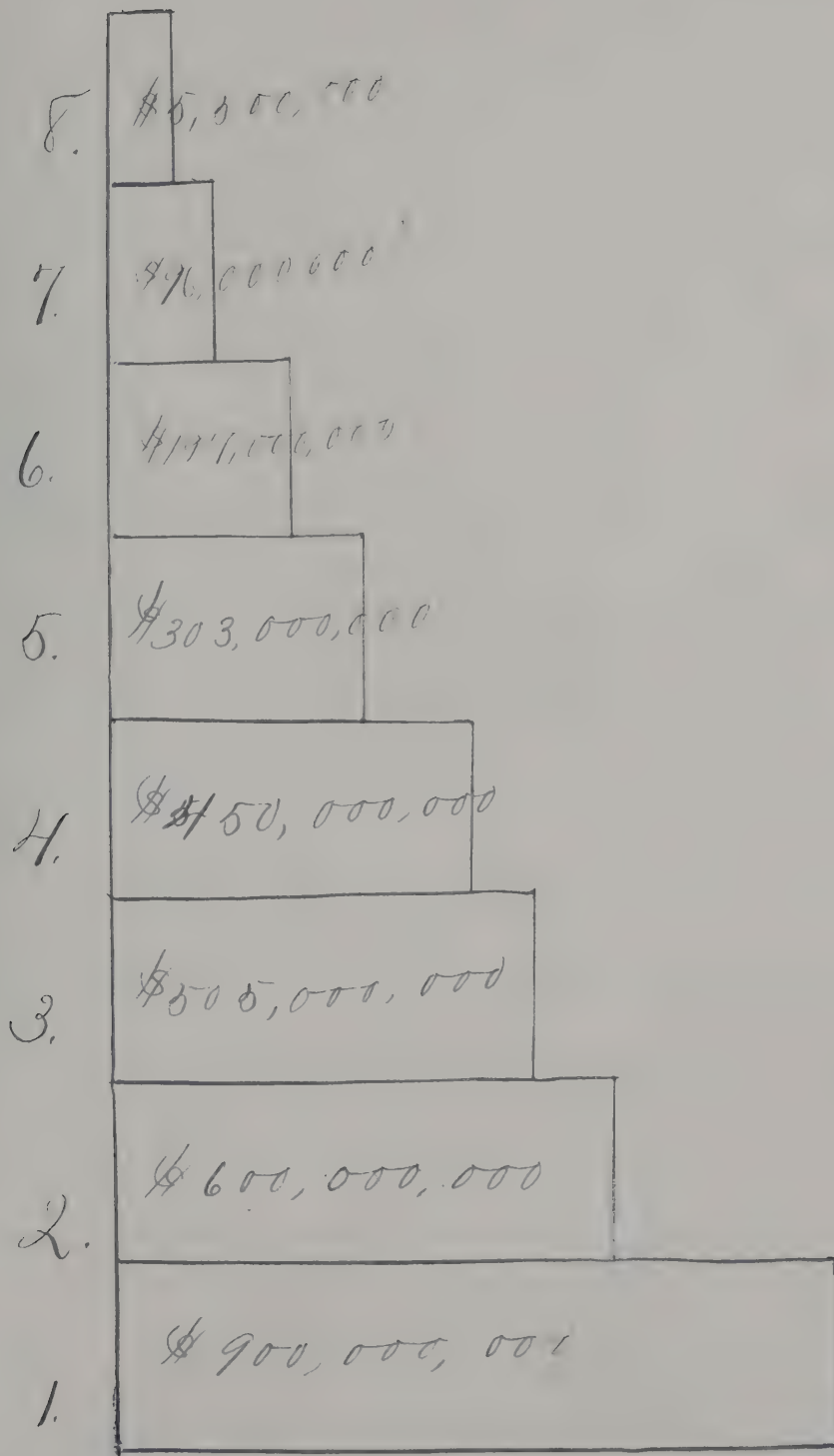
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquors, (2) for tobacco, (3) for bread, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education, (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$56,000,000 more are spent for the necessary things than for tobacco and drink.

The result of this waste of money is poverty, drunkenness, and crime.



Explanation of Diagram.

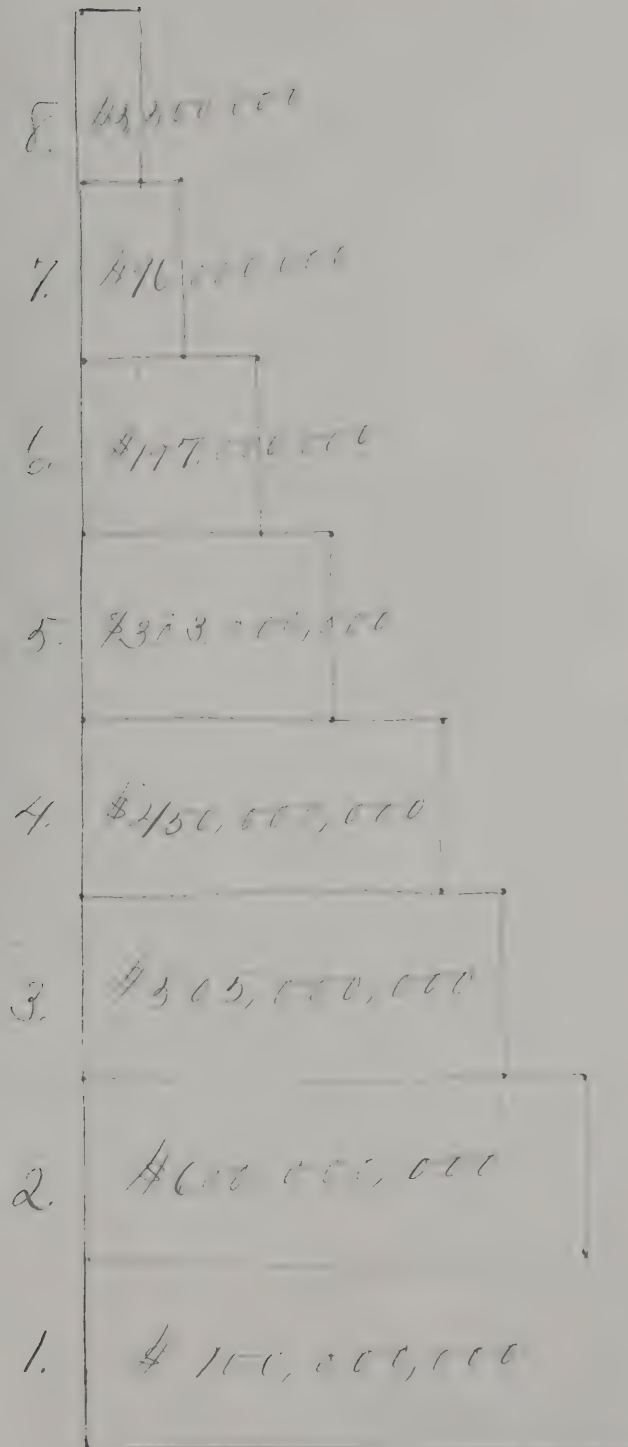
This diagram is to show the amount of money spent every year for liquors and tobacco compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor (2) for tobacco; (3) for bread; (4) for cotton and wollen goods; (5) for meat; (6) for boots and shoes; (7) for public education; and (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$66,000,000 more are spent for the necessary things than for tobacco and

drink The result of his
waste of money is poverty,
drunkenness, and crime.



Explanation of Diagram

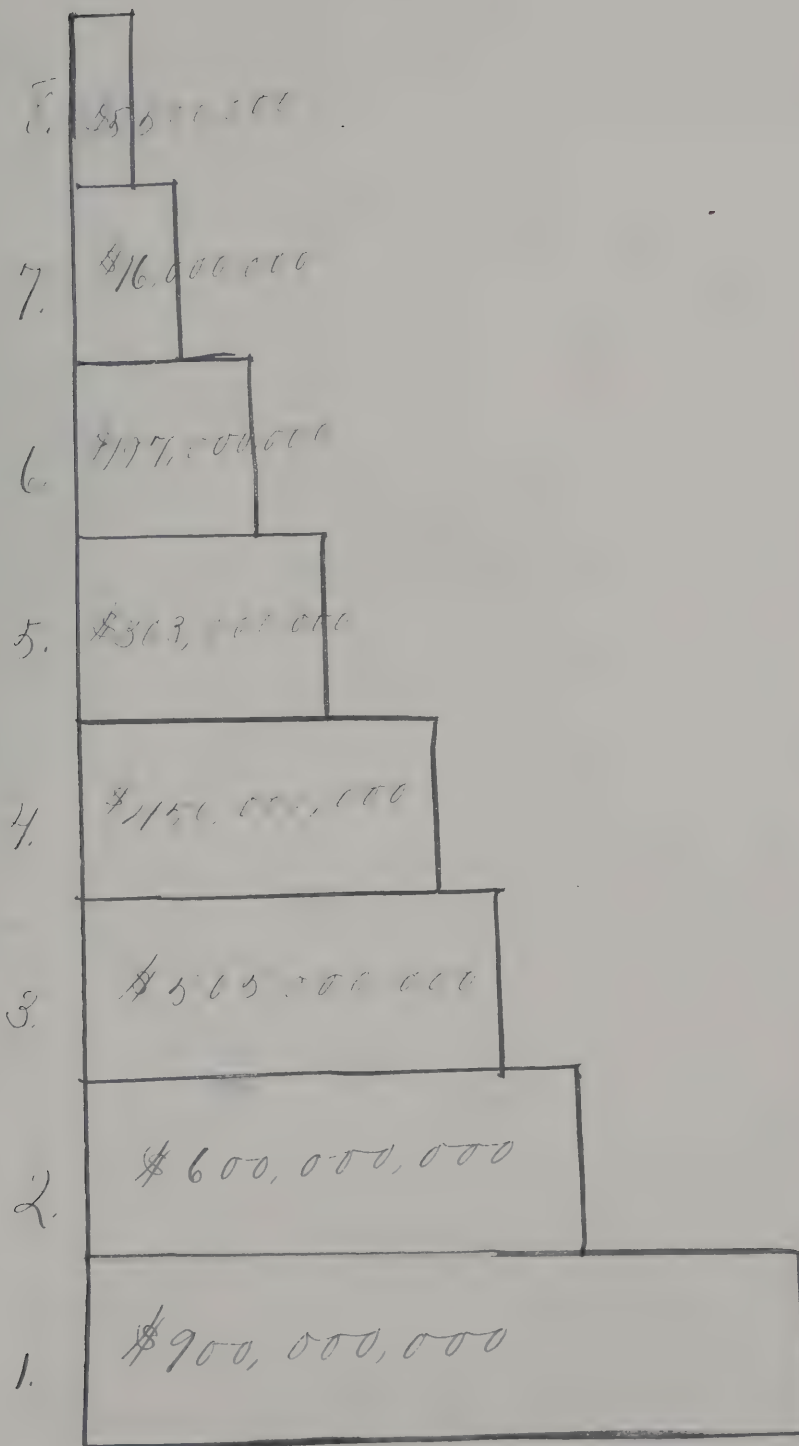
This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquor (2) for tobacco (3) for bread, (4) for cotton and woollen goods, (5) for meat, (6) for boots and shoes, (7) for public education, and (8) for home and foreign missions,

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$5,000,000 more are spent for the necessary things than for tobacco and drinks.

The result of this wastefulness is poverty, drunkenness, and crime.



Explanation of Diagram

This diagram is to show the amount of money spent every year for liquors and tobacco, compared with what is spent for food and other necessities.

Number (1) shows the sum spent for liquors, (2) for tobacco, (3) for bread, (4) for cotton and woolen goods, (5) for meat, (6) for boots and shoes, (7) for public education, (8) for home and foreign missions.

The last six are useful and necessary, the first two unnecessary and harmful.

Only about \$6,000,000 more are spent for the necessary things than for tobacco and drink. The result of this waste of



money is poverty drunkenness
and crime.

